Volume 16, Number 3

Betty Crocker

Most Requested RECIPES™

Birthday Parties

9 fun-filled menus

Photo of every recipe

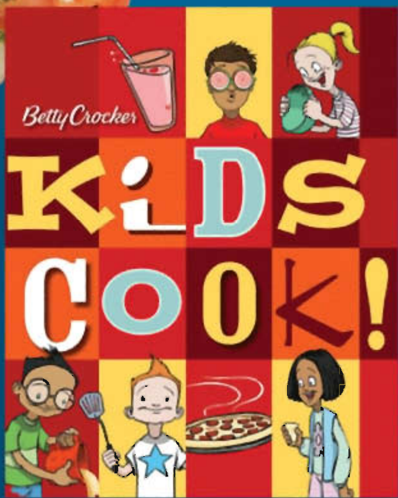
70 recipes



Polka Dot Cake, p. 24

Get your kids cooking!





- Kids ages 8 to 12 will love this fun starter cookbook
- 66 easy recipes show how to fix every meal of the day
- Vibrant storybook illustrations make cooking an adventure
- Color photos show how each finished dish looks
- Illustrated tips teach basic kitchen know-how

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letter from the editor



What's not to like about a birthday? Well, if you're an adult, there's that whole getting older thing, but other than that? Typically there's cake, ice cream and a gathering of people dedicated to celebrating your very existence. How fun is that?

Our latest and greatest Most Request Recipes™ magazine is loaded with recipes perfect for your next party. From appetizers and sides such as Bacon, Lettuce and Tomato Dip (p. 49) and Dill-Potato Salad (p. 81), to main dishes like Large-Crowd Sloppy Joes (p. 62), we've got everything you need to create a menu your guests will love. Whether you're in need of a Little Red Barn Cake (p. 14) for a farmyard bash, or looking to satisfy a group of chocolate lovers with a Deep Dark Mocha Torte (p. 31), we've got a cake for just about every craving.

So, have a seat, help yourself to a slice and celebrate.

Happy Birthday!

Heidi Losleben

P. S. Visit BakeLifeSweeter.com for how-to videos of recipes and more birthday ideas!



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Look for these symbols:

- **QUICK** Ready in 30 minutes or less
- **LOW FAT** 3g or less, except main dishes with 10g or less

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cakes for kids

Whatever your child's latest obsession—cars, castles, barns or bugs—we've got a cake sure to make them smile.

In this chapter »



Pirate Cake

Prep Time: 30 Minutes **Start to Finish:** 3 Hours 10 Minutes
Servings: 12

CAKE

1 box Betty Crocker® SuperMoist® cake mix (any flavor)
Water, oil and eggs called for on cake mix box
Tray or cardboard (15x12 inches), covered

FROSTING AND DECORATIONS

⅔ cup Betty Crocker® Rich & Creamy dark chocolate frosting (from 1-lb container)
1 cup Betty Crocker® Rich & Creamy vanilla frosting (from 1-lb container)
1 chocolate-covered mint patty
1 slice marshmallow
1 gum ball
1 yellow ring-shaped hard candy
1 roll (from 4.5-oz box) Betty Crocker® Fruit by the Foot® strawberry or other red chewy fruit snack
1 black licorice rope
Square-shaped candy-coated gum
Betty Crocker® chocolate decors

1. Heat oven to 350°F for shiny metal pans (or 325°F for dark or nonstick pans). Spray bottoms and sides of 1 (8-inch) and 1 (9-inch) round cake pan with baking spray with flour.

2. Make cake as directed on box, using water, oil and eggs. Pour into pans. Bake as directed on box. Cool 10 minutes; remove from pans to cooling rack. Cool completely, about 1 hour.

3. Use serrated knife to cut 9-inch cake in half and cut hat as shown in diagram. Remaining half of 9-inch cake will form body of pirate. Cut 8-inch cake as shown in diagram. On tray, arrange cake pieces. Cut ears and nose from small pieces of remaining cake; attach to cake with small amount of frosting. Cover; freeze 1 hour or until firm.

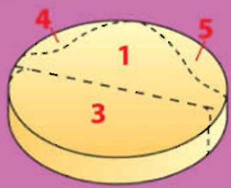
4. Reserve 2 teaspoons dark chocolate frosting. Frost hat with remaining dark chocolate frosting. Mix ⅓ cup of the vanilla frosting with reserved chocolate frosting. With tinted vanilla frosting, frost head, ears and nose of pirate. Add mint patty for eye patch, marshmallow slice and gum ball for eye, and ring-shaped candy for earring.

5. Frost body with remaining ⅓ cup white frosting. Cut fruit snack into shapes for shirt stripes, mouth and strap for eye patch; place on cake. Cut licorice to fit hat. Add gum for teeth and chocolate decors for whiskers. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for 8-inch and 9-inch pans.

Nutrition Information Per Serving:
1 SERVING FROSTED CAKE (UNDECORATED): Calories 400 (Calories from Fat 150); Total Fat 17g (Saturated Fat 3.5g); Cholesterol 55mg; Sodium 390mg; Total Carbohydrate 59g (Dietary Fiber 0g); Protein 4g

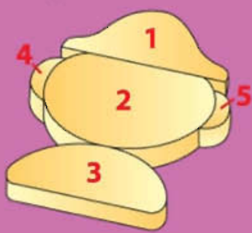
Cut 9-inch cake in half; cut hat.



Cut 8-inch cake as shown for face.



Arrange pieces on tray to form pirate.



Tips »

SUCCESS HINT
Cake pieces will be easier to handle if you freeze them on a cookie sheet for 30 minutes to an hour before frosting.

HOW-TO
Find birthday party inspiration, ideas, recipes and how-to videos at BakeLifeSweeter.com.



Flip-Flops Cake

Prep Time: 45 Minutes **Start to Finish:** 2 Hours 30 Minutes
Servings: 15

CAKE

1 box Betty Crocker® SuperMoist® yellow cake mix
Water, vegetable oil and eggs called for on cake mix box
Tray or cardboard, covered

FROSTING AND DECORATIONS

2 containers (12 oz each) Betty Crocker® Whipped vanilla frosting
Assorted food colors
About 40 small round candy-coated fruit-flavored chewy candies
Assorted colors Betty Crocker® decorating icing (in 4.25-oz tubes) or Betty Crocker® Easy Flow decorating icing (in 6.4-oz cans)
1 roll (from 4.5-oz box) Betty Crocker® Fruit by the Foot® Green Apple Wave® chewy fruit snack
2 edible pansy or silk daisy flowers

1. Heat oven to 350°F for shiny metal or glass pan (or 325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour.

2. Make and bake cake mix as directed on box for 13x9-inch pan, using water, oil and eggs. Cool 15 minutes. Run knife around sides of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 1 hour.

3. Cut cake in half lengthwise. Continue cutting each piece to form flip-flop shape as shown in diagram. Place pieces on tray. Freeze pieces uncovered about 1 hour for easier frosting if desired.

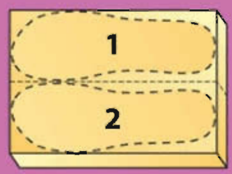
4. In small bowl, mix 1 cup of the frosting with food color to make desired color; frost sides of each flip-flop. In another small bowl, mix 1 cup frosting with second food color to make desired color; frost top of each flip-flop.

5. Place small candies around side of each flip-flop to look like jewels. Decorate top of each flip-flop with decorating icing. Cut 2 (6-inch) pieces from fruit roll; cut pieces lengthwise in half. Arrange on flip-flops for straps. Just before serving, top with flowers. Store loosely covered at room temperature.

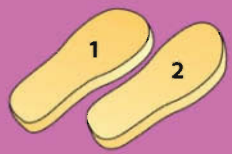
High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for 13x9-inch pan.

Nutrition Information Per Serving:
1 SERVING FROSTED CAKE (UNDECORATED): Calories 400 (Calories from Fat 160); Total Fat 18g (Saturated Fat 4.5g); Cholesterol 40mg; Sodium 280mg; Total Carbohydrate 56g (Dietary Fiber 0g); Protein 3g

Cut cake to form two flip-flop shapes.



Arrange flip-flops on tray and decorate.



Tips »

SUCCESS HINT

You can use paste food color to get more intense colors without diluting the frosting.

HOW-TO

Find birthday party inspiration, ideas, recipes and how-to videos at BakeLifeSweeter.com.



Little Deuce Coupe Cakes

Prep Time: 30 Minutes **Start to Finish:** 2 Hours 10 Minutes
Servings: 12

CAKE

1 box Betty Crocker® SuperMoist® yellow cake mix
Water, vegetable oil and eggs called for on cake mix box

FROSTING AND DECORATIONS

2 containers (1 lb each) Betty Crocker® Rich & Creamy vanilla frosting
Blue, red, green and yellow food colors
Tray or cardboard (20x16 inches), covered
Red or black string licorice
8 yellow round starlight candies
10 creme-filled chocolate sandwich cookies
1 red or orange gumdrop
2 birthday cake candles

1. Heat oven to 350°F for shiny metal pans (or 325°F for dark or nonstick pans). Spray bottoms only of 3 (8x4-inch) loaf pans with baking spray with flour.

2. Make cake mix as directed on box, using water, oil and eggs. Divide batter evenly among pans.

3. Bake 28 to 33 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to cooling rack. Cool completely, about 1 hour. Freeze cakes uncovered about 1 hour for easier frosting if desired.

4. Remove ¼ cup frosting from each container; set aside. To make purple frosting, stir 8 drops blue food color and 8 drops red food color into 1 container of frosting. To make green frosting, stir 3 drops green food color and 3 drops yellow food color into other container of frosting.

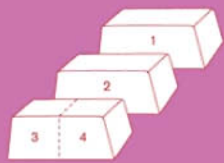
5. On tray, place 2 loaves, rounded sides down, on tray; frost one with about ⅔ of the purple frosting; frost the other with ⅔ of the green frosting. Cut remaining loaf in half crosswise; taper the cut edges slightly to form windshields. Place one half on each cake for cab, placing about 3 inches from front edge and with tapered windshield side toward front of car. Frost windows of cabs with reserved white frosting; frost top and edges with colored frosting.

6. Use licorice to outline windows and make bumpers. Add starlight candies for headlights and taillights; add cookies for wheels and the spares. Place gumdrop on top of 1 car for beacon and add candles for radio antennas. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING CAKE AND FROSTING (UNDECORATED): Calories 560 (Calories from Fat 200); Total Fat 22g (Saturated Fat 4.5g); Cholesterol 55mg; Sodium 460mg; Total Carbohydrate 87g (Dietary Fiber 0g); Protein 3g

Place loaves, rounded sides down, on tray, cutting third loaf in half. Taper each half piece and place on top of each whole loaf.





Tips »

VARIATION

Use your favorite flavor of SuperMoist® cake mix.

SUCCESS HINT

Cake will be easier to frost if you freeze it on a cookie sheet 30 minutes to 1 hour before frosting.

Little Red Barn Cake

Prep Time: 30 Minutes **Start to Finish:** 2 Hours 40 Minutes
Servings: 12

CAKE

1 box Betty Crocker® SuperMoist® white cake mix
1¼ cups water
⅓ cup vegetable oil
2 eggs
Tray or cardboard (17x12 inches), covered

FROSTING AND DECORATIONS

1 to 2 teaspoons red paste icing color (not liquid food color)
1 container (1 lb) plus ½ cup Betty Crocker® Rich & Creamy vanilla frosting
3 rectangular buttery crackers
About 8 pretzel sticks (3 inches long)
Decorating bag with small star tip
2 tablespoons coconut
2 drops green food color
2 tablespoons shoestring potatoes (from 1.75-oz can)
3 or 4 animal crackers

1. Heat oven to 350°F for shiny metal pan (or 325°F for dark or nonstick pan). Spray bottom and sides of 15x10x1-inch pan with baking spray with flour. Line bottom of pan with waxed paper. Lightly spray paper with baking spray with flour.

2. In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed until moistened. Beat on medium speed 2 minutes. Pour into pan.

3. Bake 20 to 30 minutes or until toothpick inserted in center comes out clean. Cool cake 5 minutes; remove from pan to cooling rack. Peel off waxed paper. Cool completely, about 45 minutes. Freeze cake 30 minutes or until very firm.

4. Place cake on cutting board. Cut roof line and around silo as shown in diagram. Carefully transfer cake to covered tray or cardboard.

5. Stir red icing color into 1 container of the frosting to make desired red color. Frost barn and silo—except for upper rounded section—with red frosting. Make vertical lines over cake with rubber spatula to look like boards.

6. Place 2 crackers side by side on barn for doors. Place 1 cracker at an angle under peak of barn for window; press into frosting. Arrange pretzel sticks around window and door; make "X" on each door with remaining pretzel sticks.

7. Spoon ½ cup white frosting into decorating bag fitted with small star tip. Pipe white frosting along edge of roof and fill in top rounded section of silo.

8. In tightly covered container, shake coconut and green food color until coconut is evenly tinted. Arrange coconut along bottom edge of cake for grass. Arrange shoestring potatoes in window and at bottom of cake for hay. Place animal crackers on cake above grass. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 400 (Calories from Fat 150); Total Fat 17g (Saturated Fat 3.5g); Cholesterol 35mg; Sodium 380mg; Total Carbohydrate 59g (Dietary Fiber 0g); Protein 3g



Cut roof line and around silo.



Tips »

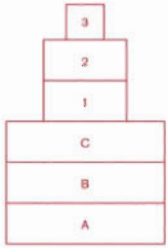
SPECIAL TOUCH
When the party's over, send guests home with their own box of animal crackers.

SUCCESS HINT
To ensure the barn turns out red instead of pink, we recommend using red food paste color and not red liquid food color.

Castle Cake

Prep Time: 55 Minutes **Start to Finish:** 2 Hours 25 Minutes
Servings: 30





CAKE

- 2 boxes Betty Crocker® SuperMoist® chocolate fudge cake mix
- Water, oil and eggs called for on cake mix boxes
- Tray or cardboard (18x18 inches), covered

FROSTING AND DECORATIONS

- 2 containers (1 lb each) Betty Crocker® Rich & Creamy milk chocolate frosting
- 1 fudge-dipped ice cream cone
- 4 regular-size ice cream cones with pointed ends
- 5 miniature ice cream cones with pointed ends
- 1 tube (4.25 oz) Betty Crocker® white decorating icing
- Blue sugar
- Candy stars
- 5 rectangular vanilla sugar wafer cookies
- Pretzel sticks
- 4 red cinnamon candies
- Red string licorice
- 4 miniature peanut butter cup candies
- 4 red juju cocktail candies
- 4 white gum balls
- 12 miniature chocolate-covered caramels

1. Heat oven to 350°F for shiny metal or glass pans (or 325°F for dark or nonstick pans). Spray bottoms and sides of 4 (8-inch) square pans with baking spray with flour. In large bowl, beat both cake mixes with amounts of water, oil and eggs for both mixes as directed on box. Divide batter among pans (about 2⅓ cups for each pan). Refrigerate 2 pans of batter while 2 pans bake.

2. Bake 2 pans at a time, following times on cake mix box for 8-inch round pans. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.

3. Cut off domed top from each cake so they will be flat when stacked. On tray, place cake A (see diagram); spread with ⅓ cup chocolate frosting. Top with cake B; spread with ⅓ cup chocolate frosting. Top with cake C; spread with ⅓ cup chocolate frosting.

4. Cut fourth cake into quarters. Place one quarter (piece 1) on top of stacked cakes; spread top with 1 tablespoon chocolate frosting. Cut second quarter horizontally in half; place half of second quarter on top of first quarter and spread top with 1 tablespoon chocolate frosting. Cut third quarter into 2-inch square; place on center of cake stack. Freeze cake 1 hour. (Discard remaining cake or reserve for another use.)

5. Reserve 2 tablespoons frosting in resealable food-storage plastic bag. Spread remaining chocolate frosting over entire stacked cake. Place fudge-dipped cone upside down on center of cake. Place 4 regular ice cream cones upside down on corners of cake.

6. Dip edges of miniature cones in white decorating icing; sprinkle with colored sugar. Place upside down on top of larger cones. Top each cone with candy star, attaching with small amount of white icing.

7. Cut 1 wafer cookie in half. Snip tiny corner from bag of frosting; pipe frosting on 2 whole and 1 half cookies for window panes. Place windows on castle. Insert ends of pretzels slightly into cake for drawbridge. Place 2 cookies on drawbridge for door; press tops slightly against cake. Add cinnamon candies to doors and front of cake. Add licorice for bridge wire.

8. Place peanut butter cup candies upside down on 4 corners near top of castle. Add red juju candies and gum balls to peanut butter candies with small amount of white icing to make turrets. Add caramels to front of cake for parapets. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for 8-inch round pans, beating both cake mixes with amounts of water, oil and eggs for both mixes as directed.

Nutrition Information Per Serving:
1 SERVING FROSTED CAKE (UNDECORATED): Calories 340 (Calories from Fat 140); Total Fat 15g (Saturated Fat 3.5g); Cholesterol 40mg; Sodium 380mg; Total Carbohydrate 47g (Dietary Fiber 0g); Protein 3g

Monkey Cake

Prep Time: 50 Minutes **Start to Finish:** 3 Hours 45 Minutes
Servings: 15

CAKE

- 2¼ cups Gold Medal® all-purpose flour
- 1⅔ cups granulated sugar
- ¾ cup shortening
- ⅔ cup unsweetened baking cocoa
- 1¼ cups water
- 1¼ teaspoons baking soda
- 1 teaspoon salt
- ¼ teaspoon baking powder
- 1 teaspoon vanilla
- 2 eggs

FROSTING

- ½ cup butter or margarine, softened
- 3 oz unsweetened baking chocolate, melted, cooled
- 3 cups powdered sugar
- 2 teaspoons vanilla
- About 3 tablespoons milk
- 1 tablespoon powdered sugar

DECORATIONS

- Tray or cardboard (16x14 inches), covered
- Decorating bag with writing tip #4
- 2 banana chips
- 2 semisweet chocolate chips
- 1 pecan half
- 1 baby (dwarf or finger) banana

1. Heat oven to 350°F. Grease bottom and sides of 13x9-inch pan with shortening, and lightly flour; or spray pan with baking spray with flour.

2. In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Pour batter into pan.



3. Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 1 hour.

4. Cut cake as shown in diagram. If desired, freeze cake pieces uncovered about 1 hour for easier frosting.

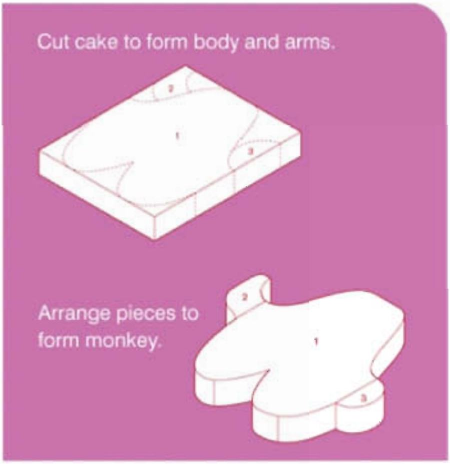
5. In large bowl, mix butter and baking chocolate with spoon or electric mixer on low speed. Beat in 3 cups powdered sugar. Beat in 2 teaspoons vanilla and enough milk until smooth and spreadable. In small bowl, reserve 2 tablespoons frosting; stir in 1 tablespoon powdered sugar. Set aside.

6. On tray, arrange cake pieces to form monkey as shown in diagram, trimming pieces 2 and 3 to fit for arms. Spread frosting on sides and top of cake, attaching pieces with small amount of frosting. Make lines in frosting with tines of fork to look like fur, leaving face area smooth.

7. Place reserved frosting in decorating bag fitted with writing tip. Pipe outlines of face and hands. Add banana chips for eyes, attaching chocolate chips in center with small amount of frosting. Add pecan half for nose. Place banana in monkey's hand. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): Decrease flour to 2 cups. Decrease shortening to ½ cup.

Nutrition Information Per Serving:
1 SERVING FROSTED CAKE (UNDECORATED): Calories 470 (Calories from Fat 190); Total Fat 21g (Saturated Fat 9g); Cholesterol 45mg; Sodium 330mg; Total Carbohydrate 65g (Dietary Fiber 3g); Protein 4g



Dinosaur Cake

Prep Time: 35 Minutes **Start to Finish:** 3 Hours 25 Minutes
Servings: 15



CAKE

2¼ cups Gold Medal® all-purpose flour
1½ cups granulated sugar
½ cup butter or margarine, softened
1¼ cups milk
3½ teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla
3 eggs

FROSTING

5½ cups powdered sugar
⅔ cup butter or margarine, softened
2 teaspoons vanilla
About 3 tablespoons milk
Green liquid food color

DECORATIONS

Tray or cardboard (18x12 inches), covered
Paper towel
1 tube (0.68 oz) Betty Crocker® black or brown decorating gel
Red jelly bean
Green candy-coated chocolate chips

1. Heat oven to 350°F. Grease bottom and sides of 13x9-inch pan with shortening, and lightly flour; or spray pan with baking spray with flour.

2. In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Pour batter into pan.

3. Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 1 hour.

4. Cut cake as shown in diagram. Freeze pieces uncovered about 1 hour for easier frosting if desired.

5. In large bowl, beat powdered sugar and ⅔ cup butter with spoon or electric mixer on low speed until mixed. Beat in 2 teaspoons vanilla and enough milk until smooth and spreadable. Beat in about 6 drops food color.

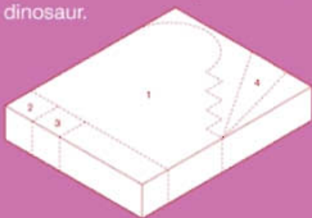
6. On tray, arrange cake pieces to form dinosaur as shown in diagram. Frost cake, attaching pieces with small amount of frosting.

7. Let frosting set a few minutes. Carefully cover with a paper towel and gently pat to give frosting a textured appearance; remove towel. Outline scales, legs, mouth, nose and eye with decorating gel. Add jelly bean for eye. Decorate with candy-coated chocolate chips. Store loosely covered at room temperature.

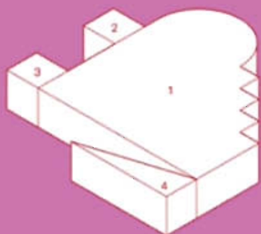
High Altitude (3500-6500 ft): Decrease butter in cake to ⅓ cup. Decrease baking powder to 2½ teaspoons.

Nutrition Information Per Serving:
1 SERVING FROSTED CAKE (UNDECORATED): Frosted Cake (Undecorated): Calories 480 (Calories from Fat 140); Total Fat 16g (Saturated Fat 10g); Cholesterol 80mg; Sodium 400mg; Total Carbohydrate 80g (Dietary Fiber 0g); Protein 4

Cut cake to form body, feet and tail of dinosaur.



Arrange pieces to form dinosaur.



Soccer Ball Cake

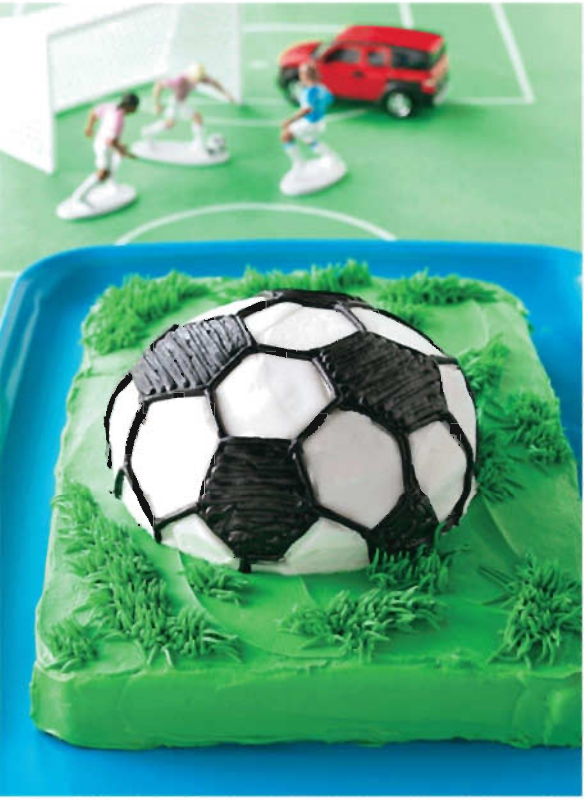
Prep Time: 40 Minutes **Start to Finish:** 2 Hours 55 Minutes
Servings: 12

CAKE

1 box Betty Crocker® SuperMoist® yellow cake mix
Water, vegetable oil and eggs called for on cake mix box
Tray (18x16 inches)

FROSTING AND DECORATION

3 drops green liquid food color
2 cups Betty Crocker® Rich & Creamy creamy white frosting (from two 1-lb containers)
Betty Crocker® black decorating icing (from 4.25-oz tube)
Betty Crocker® green decorating icing (from 4.25-oz tube)



1. Heat oven to 350°F for shiny metal or glass pan (or 325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour. Grease 1-quart ovenproof glass bowl with shortening; coat with flour (do not use baking spray).

2. In large bowl, beat cake mix, water, oil and eggs as directed on box. Pour 1½ cups batter into 1-quart bowl and remaining batter into 13x9-inch pan.

3. Bake 13x9-inch pan 25 to 30 minutes and 1-quart bowl 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan and bowl to cooling racks (place cake from bowl with rounded side up). Cool completely, about 30 minutes.

4. Cut domed top off 13x9-inch cake so top is flat. Cut off uneven bottom of cake from bowl so it will stand flat. Freeze cakes 1 hour.

5. On tray, place 13x9-inch cake. Stir food color into 1½ cups of the white frosting; spread over cake.

6. Spread remaining ½ cup white frosting over rounded side of other cake for soccer ball. Place ball on green field. Use black decorating icing to create soccer ball design. Use green decorating icing to make grass. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING FROSTED CAKE (UNDECORATED): Calories 430 (Calories from Fat 160); Total Fat 18g (Saturated Fat 3.5g); Cholesterol 55mg; Sodium 390mg; Total Carbohydrate 65g (Dietary Fiber 0g); Protein 3g

Tips »

VARIATION

This is a fun cake for an end-of-the-season soccer party. You can also change the ball to a volleyball.

SUBSTITUTION

If you don't have a large enough tray, cut a piece of heavy cardboard box about 15x10 inches, and cover with foil.

Cell Phone Cake

Prep Time: 35 Minutes **Start to Finish:** 1 Hour 5 Minutes
Servings: 15



CAKE

1 box Betty Crocker® SuperMoist® white cake mix
Water, vegetable oil and egg whites called for on cake mix box
Tray or cardboard (18x16 inches), covered

FROSTING AND DECORATIONS

1½ containers (1 lb each) Betty Crocker® Rich & Creamy creamy white frosting
Pink paste or gel food color
Decorating bag with writing tip
12 white candy-coated chewing gum squares
1 package (3.2 oz) marshmallow flowers
3 oval licorice candies
1 candy straw

1. Heat oven to 350°F for shiny metal or glass pan (or 325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour.

2. Make and bake cake mix as directed on box for 13x9-inch pan, using water, oil and egg whites. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

3. Cut 1¼-inch strip from each long side of cake. Trim each corner of cake to round off, making cell phone shape. (Discard pieces trimmed from cake or reserve for another use.) On tray, place cake. Freeze 1 hour.

4. Divide 1 container of white frosting in half (about ¾ cup each). Stir food color into half of frosting to tint pink. Spread pink frosting over bottom half of cake. Spread white frosting over top half of cake.

5. From ½ container of frosting, reserve about 2 tablespoons white frosting. Tint about ¼ cup of the frosting pink. Onto center of white-frosted half of cake, spread some of the pink frosting in square shape for message screen. Place remaining pink frosting in decorating bag with writing tip. Pipe pink frosting along edge of white-frosted cake. Arrange gum on cake for number buttons; pipe on numbers with pink frosting.

6. With reserved white frosting, pipe desired message on message screen. Add marshmallow flowers and licorice candies. Add candy straw for antenna. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for 13x9-inch pan.

Nutrition Information Per Serving:
1 SERVING FROSTED CAKE (UNDECORATED): Calories 370 (Calories from Fat 130); Total Fat 15g (Saturated Fat 3g); Cholesterol 0mg; Sodium 330mg; Total Carbohydrate 56g (Dietary Fiber 0g); Protein 2g

Tips »

PURCHASING

Look for paste or gel food color in cake decorating departments of craft stores.

HOW-TO

Instead of using a decorating bag and tip, place the frosting in a resealable food-storage plastic bag, cut a tiny hole in one corner and use to pipe the frosting. Use different bags for different colors.

Building Blocks Cakes

Prep Time: 35 Minutes **Start to Finish:** 2 Hours 55 Minutes
Servings: 12

CAKE

1 box Betty Crocker® SuperMoist® cake mix (any flavor)
Water, oil and eggs called for on cake mix box
Tray or cardboard (15x12 inches), covered

FROSTING AND DECORATIONS

2 containers (1 lb each) Betty Crocker® Rich & Creamy vanilla frosting
Red, yellow and blue paste food colors
12 large marshmallows, cut in half crosswise

1. Heat oven to 350°F for shiny metal or glass pan (or 325°F for dark or nonstick pan). Spray bottom and sides of 13x9-inch pan with baking spray with flour.

2. Make cake mix as directed on box, using water, oil and eggs. Pour batter into pan. Bake as directed on box or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 1 hour.

3. Using serrated knife, cut cake crosswise into thirds as shown in diagram. Cut one of the thirds in half crosswise to make 2 squares. On tray, place cake pieces. Cover; freeze 1 hour or until firm.

4. In small bowl for each color, tint 1 cup frosting red, 1 cup frosting yellow and ⅔ cup frosting blue with food colors. Leave remaining frosting white.

5. Frost top and sides of 1 square cake with blue frosting. Frost 4 marshmallow halves with blue frosting; place in square design on cake. Frost remaining square cake and 4 marshmallow halves with white frosting; arrange marshmallows on top of cake.

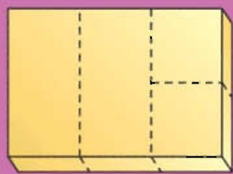
6. Frost 1 rectangular section of cake and 8 marshmallow halves with yellow frosting; arrange marshmallows on top of cake. Frost remaining section of cake and remaining marshmallows with red frosting; arrange marshmallows on top of cake. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for 13x9-inch pan.



Nutrition Information Per Serving:
1 SERVING: Calories 590 (Calories from Fat 200); Total Fat 22g (Saturated Fat 4.5g); Cholesterol 55mg; Sodium 460mg; Total Carbohydrate 93g (Dietary Fiber 0g); Protein 3g

Cut cake to form blocks.



Tips »

SUCCESS HINT
Work with one piece of cake at a time, keeping others in the freezer. As the cake defrosts, it is more likely to pick up crumbs as you frost.

HOW-TO
Place marshmallow halves on toothpicks to frost.

Super Sour Cake

Prep Time: 20 Minutes **Start to Finish:** 2 Hours 40 Minutes
Servings: 15



CAKE

- 1 box Betty Crocker® SuperMoist® white cake mix
- 1¼ cups water
- ⅓ cup vegetable oil
- 3 eggs
- 2 packages (0.14 oz each) strawberry-flavored unsweetened soft drink mix
- ½ cup frozen (thawed) lemonade or limeade concentrate

SOUR FROSTING

- 1 package (0.13 oz or 0.14 oz) lemon lime- or strawberry-flavored unsweetened soft drink mix
- 4 to 5 tablespoons frozen (thawed) lemonade or limeade concentrate
- 3 cups powdered sugar
- ¼ cup butter or margarine, softened
- Sour gummi candies, if desired

1. Heat oven to 350°F for shiny metal or glass pan (or 325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour.

2. In large bowl, beat cake mix, water, oil, eggs and 2 packages drink mix (dry) with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally (batter will be lumpy). Pour batter into pan.

3. Bake 27 to 33 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes.

4. Pierce top of warm cake every ½ inch with long-tined fork, wiping fork occasionally to reduce sticking. Drizzle ½ cup lemonade concentrate evenly over top of cake. Cool completely, 1 hour to 1 hour 30 minutes.

5. In medium bowl, stir 1 package drink mix (dry) into 2 tablespoons lemonade concentrate until dissolved. Beat in powdered sugar and butter on low speed. Gradually beat in enough of the remaining 2 to 3 tablespoons lemonade concentrate, 1 teaspoon at a time, to make frosting smooth and spreadable. Spread frosting over top of cake. Cut into serving pieces. Decorate with sour candies. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 350 (Calories from Fat 110); Total Fat 12g (Saturated Fat 4g); Cholesterol 50mg; Sodium 290mg; Total Carbohydrate 58g (Dietary Fiber 0g); Protein 3g

Tips »

SPECIAL TOUCH
For a birthday party, carry the candy theme a bit further by using ring-shaped hard candies as candleholders.

TIME-SAVER
For a quick frosting, stir 1 package of the soft drink mix and 2 tablespoons lemonade concentrate into 1 container of Betty Crocker® Rich & Creamy vanilla frosting.



Teddy Bear Cupcakes

Prep Time: 35 Minutes **Start to Finish:** 1 Hour 45 Minutes
Servings: 24 cupcakes

CUPCAKES

- 1 box Betty Crocker® SuperMoist® yellow cake mix
- 1 cup water
- ½ cup creamy peanut butter
- 3 eggs

FROSTING AND DECORATIONS

- 1 container (12 oz) Betty Crocker® Whipped chocolate frosting
- ⅓ cup miniature semisweet chocolate chips
- ⅓ cup honey-flavor dry-roasted peanuts, chopped
- 48 teddy bear-shaped graham snacks
- 24 birthday candles

1. Heat oven to 350°F for shiny metal pans (or 325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups.

2. In large bowl, beat cake mix, water, peanut butter and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 1 minute, scraping bowl occasionally. Divide batter evenly among muffin cups.

3. Bake 13 to 18 minutes or until toothpick inserted in center comes out clean and tops spring back when touched lightly in center. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

4. Reserve ¼ cup of the frosting. Spread remaining frosting over tops of cupcakes. Sprinkle each cupcake with ½ teaspoon each chocolate chips and peanuts; press gently into frosting.

5. Spread about ½ teaspoon reserved frosting on flat sides of 2 graham snacks. Place candle between frosted sides of graham snacks; press gently together. Repeat with remaining snacks, frosting and candles. Place on cupcakes, pressing candles slightly into cupcakes to hold in place. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): Bake 15 to 20 minutes.

Nutrition Information Per Serving:
1 CUPCAKE: Calories 230 (Calories from Fat 90); Total Fat 10g (Saturated Fat 3g); Cholesterol 25mg; Sodium 230mg; Total Carbohydrate 30g (Dietary Fiber 1g); Protein 4g

Tip »

VARIATION

Vary the look of these cute cupcakes by experimenting with different flavors of frosting. Instead of the chocolate chips and peanuts, try any of the small Betty Crocker® candy decorations sold with Betty Crocker® decorating icings in your supermarket.

Goin' Fishin' Cupcakes

Prep Time: 35 Minutes **Start to Finish:** 1 Hour 35 Minutes
Servings: 24 cupcakes



CUPCAKES

1 box Betty Crocker® SuperMoist®
devil's food cake mix
Water, oil and eggs called for on cake mix box

FROSTING

1 container (1 lb) Betty Crocker® Rich & Creamy
vanilla frosting
Blue liquid or paste food color

FISHING POLES

24 cocktail straws
24 pieces thick craft thread, dental floss or fish line, each 6½ inches long
24 Betty Crocker® Shark Bites® chewy fruit snacks (2 to 3 packets)

1. Heat oven to 350°F for shiny metal pans (or 325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups.

2. Make cake mix as directed on box, using water, oil and eggs. Divide batter evenly among muffin cups.

3. Bake as directed on box or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

4. Mix frosting and a few drops of food color. Frost cupcakes with blue frosting. With metal spatula, pull up on frosting so frosting looks like waves.

5. Cut each straw to make 1 (3-inch) piece. Insert piece of craft thread into end of each straw piece to look like fish line. Attach 1 shark snack to end of each piece of craft thread. Decorate cupcakes with fishing poles. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for cupcakes.

Nutrition Information Per Serving:
1 CUPCAKE: Calories 220 (Calories from Fat 90); Total Fat 10g (Saturated Fat 2g); Cholesterol 25mg; Sodium 230mg; Total Carbohydrate 30g (Dietary Fiber 0g); Protein 1g

Tips »

SPECIAL TOUCH
Add more fish to the pond by sprinkling the serving plate with fish-shaped pretzel crackers.

DO-AHEAD
Make the fishing poles up to three days ahead. Place in a resealable plastic bag to keep the shark snacks from drying out.



Polka Dot Cake

Prep Time: 25 Minutes **Start to Finish:** 2 Hours 5 Minutes
Servings: 12

- 1 box Betty Crocker® SuperMoist® white cake mix
- Water, vegetable oil and egg whites called for on cake mix box
- 1 container (12 oz) Betty Crocker® Whipped fluffy white frosting
- Red food color
- ½ cup round pink and orange candy melts or coating wafers (3 oz)

1. Heat oven to 350°F for shiny metal pans (or 325°F for dark or nonstick pans). Spray bottoms and sides of 2 (9- or 8-inch) round cake pans with baking spray with flour.

2. Make and bake cake mix as directed on box for 2 (9- or 8-inch) round pans, using water, oil and egg whites. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour.

3. Tint ⅓ cup of the frosting with 1 or 2 drops food color for desired shade of pink.

4. On serving plate, place 1 cake layer, rounded side down; spread pink frosting over layer almost to edge. Top with second layer, rounded side up. Frost side and top of cake with remaining frosting.

5. Insert candies into frosting on side and top of cake as desired.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for 2 (9- or 8-inch) round cake pans.

Nutrition Information Per Serving:
1 SERVING: Calories 380 (Calories from Fat 140); Total Fat 16g (Saturated Fat 3.5g); Cholesterol 0mg; Sodium 330mg; Total Carbohydrate 57g (Dietary Fiber 0g); Protein 3g

Bug Cupcakes

Prep Time: 25 Minutes **Start to Finish:** 1 Hour 25 Minutes
Servings: 24 cupcakes



CUPCAKES

1 box Betty Crocker® SuperMoist® white cake mix
Water, vegetable oil and egg whites called for on cake mix box

FROSTING AND DECORATIONS

2 containers (1 lb each) Betty Crocker® Rich & Creamy creamy white frosting
Assorted paste or gel food colors
Assorted candies (such as round mints, jelly beans, candy-coated chocolate candies, wafer candies, pieces from candy necklaces)
String licorice
Betty Crocker® white decorating icing (from 4.25-oz tube)

1. Heat oven to 350°F for shiny metal pans (or 325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups.

2. Make and bake cake mix as directed on box for 24 cupcakes, using water, oil and egg whites. Cool in pan 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

3. Tint frosting with desired food color; frost cupcakes.

4. Arrange candies on cupcakes to make bug heads, bodies and wings. In addition to candies, can use whole marshmallows or sliced marshmallows sprinkled with colored sugar. Use pieces of licorice for antennae. For eyes, add dots of decorating icing. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for cupcakes.

Nutrition Information Per Serving:
1 FROSTED CUPCAKE (UNDECORATED): Calories 270 (Calories from Fat 90); Total Fat 10g (Saturated Fat 2g); Cholesterol 0mg; Sodium 230mg; Total Carbohydrate 41g (Dietary Fiber 0g); Protein 1g

Tips »

SPECIAL TOUCH

For a kids' party, have the cupcakes baked and frosted. Set out dishes of decorating candies and tubes of decorating gel, and let the kids create their own bugs.

VARIATION

If your birthday boy or girl prefers chocolate, make chocolate cupcakes instead.



Pink Almond Party Cake, p. 33,
Sesame Toast-Vegetable Bites, p. 46
and Genoa Salami Stacks, p. 47



cakes for adults

If a birthday isn't the perfect excuse to enjoy a piece of cake, then what is? Celebrate with at least a sliver of a slice.

In this chapter »



Chocolate-Cherry Cola Cake

Prep Time: 30 Minutes **Start to Finish:** 2 Hours 15 Minutes
Servings: 12

- 1 jar (10 oz) maraschino cherries, drained, ¼ cup liquid reserved
- 1 box Betty Crocker® SuperMoist® devil's food cake mix
- 1 cup cherry cola carbonated beverage
- ½ cup vegetable oil
- 3 eggs
- 1 container (12 oz) Betty Crocker® Whipped vanilla frosting
- 1 cup marshmallow creme
- 24 maraschino cherries with stems, well drained, if desired

1. Heat oven to 350°F for shiny metal or glass pan (or 325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour. Chop cherries; set aside.

2. In large bowl, beat cake mix, cola beverage, oil, eggs and ¼ cup reserved cherry liquid with electric mixer on low speed 30 seconds. Beat on medium speed beat 2 minutes. Stir in chopped cherries. Pour batter into pan.

3. Bake 35 to 43 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.

4. In small bowl, mix frosting and marshmallow creme until smooth. Frost cake. Top each cake piece with 2 cherries. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): For all pans, heat oven to 350°F. Decrease oil to ¼ cup. In step 2, add ¼ cup Gold Medal® all-purpose flour and ¼ cup water to cake batter. Finely chop cherries. Bake 40 to 45 minutes.

Nutrition Information Per Serving:
1 SERVING: Calories 470 (Calories from Fat 180); Total Fat 20g (Saturated Fat 4.5g); Cholesterol 55mg; Sodium 420mg; Total Carbohydrate 69g (Dietary Fiber 1g); Protein 3g

Tips »

DID YOU KNOW?
Cola Cake is an old southern recipe. This updated recipe uses a cake mix and cherry cola.

HOW-TO
For chocolate-dipped cherries, melt ¼ cup semisweet chocolate chips and 1 teaspoon shortening in microwave; stir. Dip well-drained cherries with stems into chocolate; refrigerate to set.



Deep Dark Mocha Torte

Prep Time: 50 Minutes **Start to Finish:** 2 Hours 40 Minutes
Servings: 12 to 16

TORTE

1 box Betty Crocker® SuperMoist® chocolate fudge cake mix
Water, vegetable oil and eggs called for on cake mix box
⅓ cup granulated sugar
⅓ cup rum or water
1¼ teaspoons instant espresso coffee granules

FILLING

2 packages (8 oz each) cream cheese, softened
1 cup powdered sugar
1 teaspoon vanilla
2 to 3 teaspoons milk

GANACHE

1½ cups semisweet chocolate chips
6 tablespoons butter (do not use margarine)
⅓ cup whipping cream

1. Heat oven to 350°F for shiny metal pans (or 325°F for dark or nonstick pans). Spray bottoms only of 2 (8- or 9-inch) round cake pans with baking spray with flour. Make cake mix as directed on box, using water, oil and eggs. Pour batter into pans. Bake as directed on box for 8- or 9-inch round pans. Cool 10 minutes; remove from pans to cooling rack. Cool completely, about 1 hour.

2. Meanwhile, in 1-quart saucepan, stir granulated sugar, rum and coffee granules until coffee is dissolved. Heat to boiling, stirring occasionally; remove from heat. Cool completely.

3. In medium bowl, beat filling ingredients with electric mixer on low speed just until blended, adding enough milk for spreading consistency; set aside.

4. In 1-quart saucepan, heat ganache ingredients over low heat, stirring frequently, until chips are melted and mixture is smooth. Refrigerate about 30 minutes, stirring occasionally, until slightly thickened.

5. Cut each cake layer horizontally to make 2 layers. (To cut, mark side of cake with toothpicks and cut with long, thin knife.) Brush about 1 tablespoon of the rum mixture over cut side of each layer; let stand 1 minute to soak into cake. Fill each layer with about ⅔ cup filling. Spread ganache over side and top of torte. Store loosely covered in refrigerator.

High Altitude (3500-6500 ft): Follow High Altitude cake mix directions on box for 8- or 9-inch pans.

Nutrition Information Per Serving:
1 SERVING: Calories 660 (Calories from Fat 370); Total Fat 41g (Saturated Fat 20g); Cholesterol 115mg; Sodium 520mg; Total Carbohydrate 64g (Dietary Fiber 2g); Protein 7g

Tips »

SPECIAL TOUCH
Garnish cake by piping on sweetened whipped cream and adding chocolate-covered coffee beans.

SUCCESS HINT
If ganache becomes too thick to spread, let it stand at room temperature a few minutes and stir to soften.

Key Lime-Coconut Angel Cake

Prep Time: 25 Minutes **Start to Finish:** 3 Hours 15 Minutes
Servings: 12

- 1 box Betty Crocker® white angel food cake mix
- 1¼ cups cold water
- 1 can (14 oz) sweetened condensed milk
- ⅓ cup Key lime or regular lime juice
- 1 teaspoon grated lime peel
- 1 container (8 oz) frozen whipped topping, thawed
- 1 cup flaked coconut

1. Move oven rack to lowest position (remove other racks). Heat oven to 350°F.

2. In extra-large glass or metal bowl, beat cake mix and water with electric mixer on low speed 30 seconds; beat on medium speed 1 minute. Pour into ungreased 10-inch angel food (tube) cake pan. (Do not use fluted tube cake pan or 9-inch angel food pan or batter will overflow.)

3. Bake 37 to 47 minutes or until top is dark golden brown and cracks feel very dry and not sticky. Do not underbake. Immediately turn pan upside down onto glass bottle until cake is completely cool, about 2 hours.

4. In large bowl, beat condensed milk, lime juice and lime peel with wire whisk until smooth and thickened. Fold in whipped topping.

5. Run knife around edges of cake; remove from pan. Cut cake horizontally to make 3 layers. Fill each layer with about 2 cups lime mixture. Frost top and side of cake with remaining lime mixture. Sprinkle with coconut. Store covered in refrigerator.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for angel food pan.

Nutrition Information Per Serving:
1 SERVING: Calories 340 (Calories from Fat 80); Total Fat 9g (Saturated Fat 7g); Cholesterol 10mg; Sodium 380mg; Total Carbohydrate 58g (Dietary Fiber 0g); Protein 6g

Tips »

HEALTH TWIST
Reduce the fat in this recipe to 3 grams per serving by using fat-free sweetened condensed milk and fat-free whipped topping. The cake is already fat-free.

SPECIAL TOUCH
Garnish each piece of cake with a twisted lime slice.





Pink Almond Party Cake

Prep Time: 40 Minutes **Start to Finish:** 2 Hours 20 Minutes
Servings: 12

CAKE

1 box Betty Crocker® SuperMoist® white cake mix
1¼ cups water
⅓ cup vegetable oil
3 egg whites
2 teaspoons almond extract
6 drops red food color

GARNISH

4 oz vanilla-flavored candy coating (almond bark), chopped
2 teaspoons vegetable oil
Red food color

FROSTING

½ cup butter or margarine, softened
¼ cup shortening
1 teaspoon almond extract
4 cups powdered sugar
4 to 5 tablespoons milk

1. Heat oven to 350°F for shiny metal pans (or 325°F for dark or nonstick pans). Spray bottoms and sides of 2 (9- or 8-inch) round cake pans with baking spray with flour. In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes. Pour into pans.

2. Bake 9-inch pans 23 to 28 minutes, 8-inch pans 26 to 31 minutes, or until toothpick inserted in center comes out clean. Cool in pans 10 minutes. Remove from pans to cooling racks. Cool completely, about 1 hour.

3. Meanwhile, in small microwavable bowl, microwave candy coating uncovered on High 1 minute, stirring twice, until melted and smooth. Stir in 2 teaspoons oil. Spoon about half the melted coating into another bowl; stir in 2 or 3 drops food color to tint it light pink.

4. Line 6-ounce custard cup or other small bowl with foil. Pour half of the untinted coating into foil-lined bowl. Drop half of the pink coating on top; pull a knife through coatings to make marbled design. Repeat with remaining untinted and tinted coatings, adding on top of marbled coatings. Refrigerate about 20 minutes or until set; remove from refrigerator. (If refrigerated longer, let stand at room temperature 10 minutes to soften.)

5. In large bowl, beat butter, shortening, 1 teaspoon almond extract, the powdered sugar and 4 tablespoons of the milk with electric mixer on low speed until well blended. Beat on medium speed, adding enough of the remaining 1 tablespoon milk, until fluffy and spreadable.

6. On serving plate, place 1 cake layer, rounded side down; frost top. Top with second layer, rounded side up. Frost side and top of cake.

7. Remove coating from bowl; peel off foil. With vegetable peeler, make curls by pulling peeler around the outside edge of block of coating. Place curls on top of cake.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for 2 (9- or 8-inch) round cake pans.

Nutrition Information Per Serving:
1 SERVING: Calories 570 (Calories from Fat 230); Total Fat 26g (Saturated Fat 10g); Cholesterol 20mg; Sodium 370mg; Total Carbohydrate 79g (Dietary Fiber 0g); Protein 3g

Tip »

HOW-TO

When making chocolate curls, warm the chocolate bar by holding it in your hands for several minutes before using a vegetable peeler to create the curls.

Margarita Cake

Prep Time: 20 Minutes **Start to Finish:** 2 Hours
Servings: 15

1½ cups coarsely crushed pretzels
½ cup sugar
½ cup butter or margarine, melted
1 box Betty Crocker® SuperMoist® white cake mix
1¼ cups bottled nonalcoholic margarita mix
⅓ cup vegetable oil
1 tablespoon grated lime peel
3 egg whites
1 container (8 oz) frozen whipped topping, thawed
Grated lime peel or wedges, if desired

1. Heat oven to 350°F for shiny metal or glass pan (or 325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour. In medium bowl, mix pretzels, sugar and butter. Sprinkle evenly on bottom of pan; press gently.

2. In large bowl, beat cake mix, margarita mix, oil, lime peel and egg whites with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour batter over pretzel mixture.

3. Bake 35 to 40 minutes or until light golden brown and top springs back when touched lightly in center. Cool completely, about 1 hour. Frost with whipped topping; sprinkle with lime peel. Store covered in refrigerator.

High Altitude (3500-6500 ft): Bake 40 to 45 minutes.

Nutrition Information Per Serving:
1 SERVING: Calories 350 (Calories from Fat 150); Total Fat 17g (Saturated Fat 8g); Cholesterol 15mg; Sodium 370mg; Total Carbohydrate 45g (Dietary Fiber 0g); Protein 3g

Tips »

SUCCESS HINT
You'll need about 3½ cups small pretzel twists to get the 1½ cups crushed pretzels.

PURCHASING
Look for the bottled pale green nonalcoholic margarita mix in the soft drink section of the supermarket. It is usually on the shelf with club soda, tonic water and other mixers.

HEALTH TWIST
Cut fat and calories in this cake by using fat-free whipped topping instead of regular whipped topping to frost the cake.



Sailboat Cake

Prep Time: 20 Minutes **Start to Finish:** 2 Hours
Servings: 8

- 1 box Betty Crocker® SuperMoist® cake mix (any flavor)
- Water, oil and eggs called for on cake mix box
- Tray or cardboard (24x24 inches), covered
- 1 container (12 oz) Betty Crocker® Whipped fluffy white frosting
- 1 tablespoon unsweetened baking cocoa
- Red pull-and-peel licorice
- 1 roll (from 4.5-oz box) Betty Crocker® Fruit by the Foot® chewy fruit snack (any flavor)
- Ring-shaped hard candies
- Tiny star candies
- Miniature candy-coated chocolate baking bits

1. Heat oven to 350°F for shiny metal or glass pan (or 325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour. Make cake mix as directed on box, using water, oil and eggs. Pour batter into pan.

2. Bake cake as directed on box for 13x9-inch pan. Cool 15 minutes. Run knife around side of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 1 hour.

3. Cut cake as shown in diagram. Freeze pieces uncovered about 1 hour for easier frosting if desired. On tray, arrange cake pieces to form sailboat as shown in diagram, leaving space between sails for mast. Frost sails with 1 cup of the frosting.

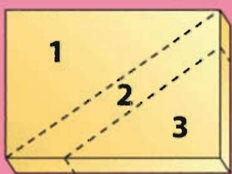
4. Gently fold cocoa into remaining frosting until blended. Frost hull of sailboat with cocoa frosting. Place piece of licorice on cake between sails for mast. Cut flags from fruit snack and press on mast. Decorate cake with candies and baking bits. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for 13x9-inch pan.

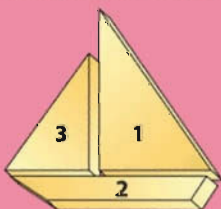
Nutrition Information Per Serving:
1 SERVING FROSTED CAKE (UNDECORATED): Calories 300 (Calories from Fat 120); Total Fat 13g (Saturated Fat 3g); Cholesterol 40mg; Sodium 260mg; Total Carbohydrate 41g (Dietary Fiber 0g); Protein 3g



Cut cake diagonally into 3 pieces.



Arrange pieces to form sailboat, leaving space between sails for mast.



Purse Cake

Prep Time: 35 Minutes **Start to Finish:** 2 Hours 45 Minutes
Servings: 12

- 1 box Betty Crocker® SuperMoist® cake mix (any flavor)
- Water, oil and eggs called for on cake mix box
- 1 container (1 lb) Betty Crocker® Rich & Creamy vanilla frosting
- Desired food color
- 1 piece green peelable string licorice
- 1 jellied ring candy
- Assorted small multicolored hard candies

1. Heat oven to 350°F for shiny metal pans (or 325°F for dark or nonstick pans). Spray bottoms and sides of 2 (9-inch) round cake pans with baking spray with flour.

2. Make cake mix as directed on box, using water, oil and eggs. Pour batter into pans. Bake as directed on box. Cool 10 minutes; remove from pans to cooling rack. Cool completely, about 1 hour.

3. Use serrated knife to cut one-fourth off each cake to form a straight edge about 7 inches long, as shown in diagram (discard small pieces of cake or save for another use). Spread about 2 tablespoons frosting on bottom side of 1 cake. Place bottom side of other cake on frosting, matching cut edges. On serving plate or tray, stand cake with cut sides down. Cover; freeze 1 hour or until firm.

4. Tint remaining frosting with food color. Frost cake.

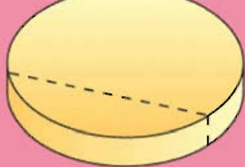
5. Use peelable string licorice for handle and jellied ring candy for clasp. Decorate purse as desired with assorted candies. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for 2 (9-inch) round pans.

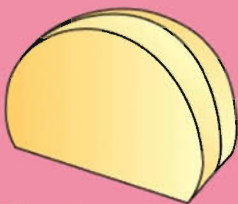
Nutrition Information Per Serving:
1 SERVING FROSTED CAKE (UNDECORATED): Calories 410 (Calories from Fat 150); Total Fat 17g (Saturated Fat 3.5g); Cholesterol 55mg; Sodium 380mg; Total Carbohydrate 60g (Dietary Fiber 0g); Protein 3g



Cut one-fourth off each cake.



Stand cake, cut sides down, on tray.



Tips »

VARIATION
Instead of licorice, use a plastic plate to make the handle of the purse. Simply cut the plate in half and then cut the rim off to use as the handle.

HOW-TO
Find birthday party inspiration, ideas, recipes and how-to videos at BakeLifeSweeter.com.



Piña Colada Cupcakes

Prep Time: 20 Minutes **Start to Finish:** 1 Hour 50 Minutes
Servings: 24 cupcakes

- 1 box Betty Crocker® SuperMoist® yellow cake mix
- ⅓ cup vegetable oil
- ¼ cup water
- 1 teaspoon rum extract
- 1 can (8 oz) crushed pineapple in juice, undrained
- 3 eggs
- 1 teaspoon coconut extract
- 1 teaspoon rum extract
- 1 container (12 oz) Betty Crocker® Whipped vanilla frosting
- ¾ cup shredded coconut

1. Heat oven to 375°F for shiny metal pans (or 350°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups.

2. In large bowl, beat cake mix, oil, water, 1 teaspoon rum extract, the pineapple with juice and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.

3. Bake 14 to 19 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

4. Stir coconut extract and 1 teaspoon rum extract into frosting. Spread frosting on cupcakes. Dip tops of frosted cupcakes in coconut. Store loosely covered at room temperature.

High Altitude (3500-6500 ft): Make 30 cupcakes.

Nutrition Information Per Serving:
1 CUPCAKE: Calories 210 (Calories from Fat 80); Total Fat 9g (Saturated Fat 3g); Cholesterol 25mg; Sodium 170mg; Total Carbohydrate 29g (Dietary Fiber 0g); Protein 2g

Tips »

VARIATION

For very white-on-white cupcakes, use Betty Crocker® Whipped whipped cream frosting instead of the vanilla frosting.

SPECIAL TOUCH

Decorate the cupcakes with paper umbrellas to evoke feelings of sitting on the beach.

Pretty in Pink Cupcakes

Prep Time: 1 Hour **Start to Finish:** 1 Hour 25 Minutes
Servings: 24 cupcakes

CUPCAKES

1 box Betty Crocker® SuperMoist® white cake mix
White paper baking cups
Water, vegetable oil and egg whites called for on cake mix box
2 containers (1 lb each) Betty Crocker® Rich & Creamy creamy white frosting

DECORATING OPTIONS

White Chocolate Curls (below)
Pink rose petals (below)
Handmade paper, cut into 8x1¼-inch strips
Decorator sugar crystals or edible glitter
Ribbon



1. Heat oven to 350°F for shiny metal pans (or 325°F for dark or nonstick pans). Place white paper baking cup in each of 24 regular-size muffin cups. Make and bake cake mix as directed on box for 24 cupcakes, using water, oil and egg whites. Cool in pan 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

2. Frost cupcakes with frosting. Choose from these decorating options:

- Top cupcakes with White Chocolate Curls (see below) or rose petals.
- Wrap handmade paper around each cupcake; attach permanent double-stick tape.
- Sprinkle decorator sugar crystals or edible glitter over frosting.
- Wrap ribbon around each cupcake and tie in a bow.

White Chocolate Curls: Place bar of room-temperature white chocolate on waxed paper. Make curls by pulling a vegetable peeler toward you in long, thin strokes while pressing firmly against the chocolate. (If curls crumble or stay too straight, chocolate may be too cold; placing the heel of your hand on the chocolate will warm it enough to get good curls.) Transfer each curl carefully with a toothpick to a waxed paper-lined cookie sheet or directly onto frosted cupcake.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for cupcakes.

Nutrition Information Per Serving:
1 FROSTED CUPCAKE (UNDECORATED): Calories 270 (Calories from Fat 90); Total Fat 10g (Saturated Fat 2g); Cholesterol 0mg; Sodium 230mg; Total Carbohydrate 41g (Dietary Fiber 0g); Protein 1g

Tips »

PURCHASING
Look for edible flowers and/or rose petals in the produce department of the grocery store. Edible flowers have not been treated with chemicals so are safe to eat.

SPECIAL TOUCH
Choose the birthday girl's favorite colors for the frosting and decorations for these cupcakes.



Marshmallow Flower Cupcakes

Prep Time: 25 Minutes **Start to Finish:** 1 Hour 25 Minutes
Servings: 24 cupcakes

- 1 box Betty Crocker® SuperMoist® white cake mix
- Water, vegetable oil and egg whites called for on cake mix box
- 2 containers (1 lb each) Betty Crocker® Rich & Creamy creamy white frosting
- 24 to 30 large marshmallows
- Betty Crocker® colored sugar or candy sprinkles
- White or colored birthday candles

1. Heat oven to 350°F for shiny metal pans (or 325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups.

2. Make and bake cake mix as directed on box for 24 cupcakes, using water, oil and egg whites. Cool in pan 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

3. Frost cupcakes with frosting.

4. Cut marshmallows with dampened kitchen scissors into slices; sprinkle with colored sugar. Arrange on cupcakes in flower shape. Place candle in middle of each flower.

High Altitude (3500-6500 ft): Follow High Altitude directions on cake mix box for cupcakes.

Nutrition Information Per Serving:
1 FROSTED CUPCAKE (UNDECORATED): Calories 270 (Calories from Fat 90); Total Fat 10g (Saturated Fat 2g); Cholesterol 0mg; Sodium 230mg; Total Carbohydrate 41g (Dietary Fiber 0g); Protein 1g

Tips »

SPECIAL TOUCH
Use edible glitter in place of the colored sugar or candy sprinkles. It adds sparkle to cake decorations.

PURCHASING
Check out party-supply or cake-decorating stores for fun birthday candles. Lots of new and unique shapes are available.



Margarita Cake, p. 34,
Grilled Taco Nachos, p. 48



festive appetizers

What better way to kick off your party than with a tasty tidbit of fun finger food? Go ahead, try one (or two).

In this chapter »



• QUICK • LOW FAT

Open-Face Peanut Butter Nibbles

Prep Time: 25 Minutes **Start to Finish:** 25 Minutes
Servings: 48

- 1 container (8 oz) whipped cream cheese spread
- ⅓ cup creamy peanut butter
- 2 tablespoons sugar
- 1 teaspoon vanilla
- 48 round buttery crackers
- 8 medium fresh strawberries
- 2 small bananas

1. In medium bowl, mix cream cheese, peanut butter, sugar and vanilla. Spread about 1½ teaspoons cream cheese mixture on each cracker.

2. Cut each strawberry lengthwise in half; cut each half into 3 wedges. Cut each banana lengthwise in half, then cut crosswise into 12 slices. Place 1 banana slice and 1 strawberry wedge on each cracker.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 50 (Calories from Fat 30); Total Fat 3g (Saturated Fat 1.5g); Cholesterol 0mg; Sodium 65mg; Total Carbohydrate 4g (Dietary Fiber 0g); Protein 1g

Tips »

DO-AHEAD
Mix the cream cheese mixture up to 1 day ahead and store in the refrigerator until it's time to assemble the appetizer.

SUBSTITUTION
If your guests like crunchy peanut butter, you can use it instead of the creamy type.



Brie and Cherry Pastry Cups

Prep Time: 30 Minutes **Start to Finish:** 55 Minutes
Servings: 36 appetizers

- 1 sheet frozen puff pastry (from 17.3-oz package), thawed
- ⅓ to ½ cup red cherry preserves
- 4 oz Brie cheese, cut into ½ x ½-inch pieces (36 pieces)
- ¼ cup chopped pecans
- 2 tablespoons chopped fresh chives

1. Heat oven to 375°F. Spray 36 mini muffin cups with cooking spray. Cut pastry into 36 (1½-inch) squares. Slightly press each square into muffin cup; press center with finger.

2. Bake 10 minutes. Press center with handle of wooden spoon. Bake 6 to 8 minutes longer or until golden brown.

3. Immediately press pastry cups again in center. Fill each with about ½ teaspoon preserves. Top with cheese piece, pecans and chives.

4. Bake 3 to 5 minutes or until cheese is melted. Serve warm.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 APPETIZER: Calories 60 (Calories from Fat 35); Total Fat 4g (Saturated Fat 1g); Cholesterol 10mg; Sodium 35mg; Total Carbohydrate 5g (Dietary Fiber 0g); Protein 1g

Tips »

SUBSTITUTION
If you like spicy foods, try substituting red or green jalapeño jelly for the cherry preserves. It's a delicious touch of sweet and spice!

DO-AHEAD
Go ahead and assemble the cups and bake up to 4 hours in advance, omitting the final bake time for melting the cheese. Cover with plastic wrap and refrigerate until ready to bake. Right before serving, heat at 375° just until warm and cheese is melted.

SPECIAL TOUCH
Arrange these pretty appetizer cups on tiered serving plates with fresh rosemary and cherries.

Sesame Toast-Vegetable Bites

Prep Time: 40 Minutes **Start to Finish:** 40 Minutes
Servings: 24 appetizers

- 1 can (8 oz) refrigerated crescent dinner rolls (8 rolls)
- 1 egg, beaten
- 1 teaspoon sesame seed
- 4 oz cream cheese (from 8-oz package), softened
- ½ teaspoon grated lemon peel
- ¼ teaspoon dried dill weed
- 12 fresh sugar snap peas, cut crosswise in half
- ½ medium red bell pepper, cut into 24 (1½-inch) strips
- 24 small broccoli or cauliflower florets
- 1 medium carrot, cut lengthwise in half, then cut crosswise into 12 slices (24 pieces total)

1. Heat oven to 375°F. Unroll dough into 12x8-inch rectangle; press perforations to seal. Brush dough with egg; sprinkle with sesame seed. Cut dough lengthwise into 4 strips. Cut each strip crosswise into 6 pieces. On ungreased cookie sheet, place pieces 2 inches apart.

2. Bake 6 to 8 minutes or until golden brown. Remove from cookie sheet to cooling rack. Cool completely, about 10 minutes.

3. Meanwhile, in small bowl, mix cream cheese, lemon peel and dill weed until smooth.

4. Spread cream cheese mixture over cooled toasts. Arrange 1 piece of each vegetable on each toast.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 APPETIZER: Calories 60 (Calories from Fat 35); Total Fat 4g (Saturated Fat 2g); Cholesterol 15mg; Sodium 95mg; Total Carbohydrate 5g (Dietary Fiber 0g); Protein 2g



Tips »

HEALTH TWIST

Use reduced-fat crescent rolls and cream cheese (Neufchâtel) to trim the fat to 3 grams and the calories to 55 per serving.

DO-AHEAD

A day or two ahead, cut up the veggies, mix the cream cheese spread and bake the toasts, then assemble just before serving.



• QUICK

Genoa Salami Stacks

Prep Time: 20 Minutes **Start to Finish:** 25 Minutes
Servings: 16 appetizers

- 16 slices (¼- to ½-inch-thick) baguette-style French bread (from 10-oz loaf)
- 1 cup finely shredded lettuce
- 3 tablespoons creamy Caesar dressing
- 4 thin slices (about ½ oz each) provolone cheese, cut into fourths
- 4 thin slices (about ½ oz each) Genoa salami, each cut into fourths
- 2 or 3 plum (Roma) tomatoes, thinly sliced
- ½ teaspoon garlic-pepper blend
- ¼ cup shredded fresh basil leaves or whole basil leaves

1. Heat oven to 375°F. Place bread slices in ungreased 15x10x1-inch pan.

2. Bake about 5 minutes or until crisp. Cool.

3. In small bowl, mix lettuce and dressing. Top each bread slice with lettuce mixture. Layer cheese, salami and tomatoes on bread. Sprinkle with garlic-pepper blend and basil.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 APPETIZER: Calories 70 (Calories from Fat 35); Total Fat 4g (Saturated Fat 1g); Cholesterol 5mg; Sodium 180mg; Total Carbohydrate 5g (Dietary Fiber 0g); Protein 3g

Tips »

SUBSTITUTION
Mozzarella cheese can be used instead of the provolone, or use a mild Cheddar on some of the appetizers for a variety of color on your serving platter.

SPECIAL TOUCH
Tuck some fresh herb sprigs in between the salami stacks and add a few Italian olives to the platter.

DID YOU KNOW?
Salami tends to be boldly seasoned, and Italian Genoa salami is no exception. It is rich, zesty and flavored with white peppercorns.



Grilled Taco Nachos

Prep Time: 35 Minutes **Start to Finish:** 35 Minutes
Servings: 8

2 lb bulk pork sausage
10 cups tortilla chips
2 cans (4.5 oz each) Old El Paso® chopped green chiles, drained
4 teaspoons Old El Paso® taco seasoning mix (from 1.25-oz package)
4 plum (Roma) tomatoes, chopped (1⅓ cups)
4 medium green onions, sliced (¼ cup)
4 cups finely shredded Colby-Monterey Jack cheese blend (1 lb)
Old El Paso® Thick 'n Chunky salsa, if desired

1. Heat gas or charcoal grill. Cut 2 (30x18-inch) sheets of heavy-duty foil; spray with cooking spray. In 12-inch skillet, cook sausage over medium-high heat 5 to 7 minutes, stirring occasionally, until no longer pink; drain.

2. Spread tortilla chips on centers of foil sheets. In large bowl, mix sausage, chiles and seasoning mix; spoon over tortilla chips. Top with tomatoes and onions. Sprinkle with cheese.

3. Wrap foil securely around tortilla chips. Place foil packets, seam sides up, on grill. Cover grill; cook over medium heat 8 to 10 minutes or until cheese is melted. Serve with salsa.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 580 (Calories from Fat 370); Total Fat 41g (Saturated Fat 17g); Cholesterol 100mg; Sodium 1170mg; Total Carbohydrate 25g (Dietary Fiber 1g); Protein 27g

Tip »

VARIATION
Taco nachos can be prepared in the oven. Bake foil packets in 350°F oven 15 to 20 minutes or until cheese is melted.

• QUICK

Bacon, Lettuce and Tomato Dip

Prep Time: 30 Minutes **Start to Finish:** 30 Minutes
Servings: 16 (2 slices baguette and 2 tablespoons dip each)

- 1 cup sour cream with chives and onions
- ¼ cup mayonnaise or salad dressing
- ½ cup crumbled cooked bacon (about 8 slices)
- 1½ cups shredded romaine lettuce
- ½ cup chopped roma (plum) tomatoes
- 1 tablespoon chopped fresh chives
- 32 slices (¼-inch-thick) baguette-style French bread (from 10-oz loaf)

1. In small bowl, mix sour cream and mayonnaise until blended. Stir in bacon.

2. Arrange lettuce in shallow bowl or on small platter. Spoon sour cream mixture over lettuce. Top with tomatoes; sprinkle with chives. Serve with baguette slices.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 120 (Calories from Fat 65); Total Fat 7g (Saturated Fat 3g); Cholesterol 15mg; Sodium 180mg; Total Carbohydrate 11g (Dietary Fiber 1g); Protein 3g

Tips »

SUBSTITUTION
You can use iceberg lettuce instead of the romaine if you like.

TIME-SAVER
Precooked bacon can be purchased in strips or chopped. You'll find packages of it with the sandwich meats or at the deli.

DO-AHEAD
This dip can be prepared up to 24 hours in advance, but refrigerate the components separately. When you are at your destination and ready to serve it, assemble as directed.





• LOW FAT

Surf and Turf Kabobs

Prep Time: 20 Minutes **Start to Finish:** 50 Minutes
Servings: 12 kabobs

- ¾ lb boneless beef sirloin steak (¾ inch thick), trimmed of fat
- 12 uncooked deveined peeled medium or large shrimp, thawed if frozen, tail shells removed
- ½ cup teriyaki marinade and sauce (from 10-oz bottle)
- ¼ teaspoon coarsely ground pepper
- 12 bamboo skewers (4 to 6 inch)

1. Cut beef into 24 (¾-inch) pieces. In medium bowl, mix beef, shrimp and teriyaki sauce. Sprinkle with pepper. Cover; refrigerate 30 minutes, stirring frequently. Meanwhile, soak skewers in water at least 30 minutes before using to prevent burning.

2. Spray grill rack with cooking spray. Heat gas or charcoal grill. On each skewer, thread 1 beef piece, 1 shrimp and another beef piece, leaving space between each piece; reserve marinade.

3. Place kabobs on grill. Cover grill; cook over medium heat 5 to 6 minutes, turning once and brushing with marinade once or twice, until shrimp are pink. Discard any remaining marinade.

Broiler Directions: To broil kabobs, set oven control to broil. Spray broiler pan rack with cooking spray. Place kabobs on rack in broiler pan. Broil kabobs with tops 4 to 6 inches from heat 5 to 6 minutes, turning once and basting with marinade once or twice, until shrimp are pink.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 KABOB: Calories 50 (Calories from Fat 10); Total Fat 1g (Saturated Fat 0g); Cholesterol 25mg; Sodium 480mg; Total Carbohydrate 2g (Dietary Fiber 0g); Protein 8g

Tips »

DO-AHEAD
These kabobs can be prepared ahead, covered tightly and refrigerated. Pop them under the broiler just before serving.

DID YOU KNOW?
Teriyaki sauce is a blend of soy sauce, ginger, garlic and other seasonings with a little sugar added that adds a slight glaze to foods when cooked.

• QUICK • LOW FAT

Tropical Prosciutto Bites

Prep Time: 20 Minutes **Start to Finish:** 20 Minutes
Servings: 24 appetizers

- ¼ lb thinly sliced prosciutto or fully cooked ham, cut into 1-inch-wide strips
- 1 large mango or papaya, peeled, pitted or seeded, and cut into 12 pieces
- 12 medium strawberries

1. Wrap strips of prosciutto around mango pieces and strawberries. Secure with toothpicks.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 APPETIZER: Calories 15 (Calories from Fat 0); Total Fat 0g (Saturated Fat 0g); Cholesterol 0mg; Sodium 70mg; Total Carbohydrate 2g (Dietary Fiber 0g); Protein 1g

Tips »

PURCHASING
Fresh, already-sliced mango can be purchased in jars in most produce sections.

HOW-TO
Strawberries can become mushy once they have been in water, so wash them just before you are going to use them.



• QUICK

Party Time Snack Mix

Prep Time: 10 Minutes **Start to Finish:** 10 Minutes
Servings: 26 servings (½ cup each)

- 1 jar (16 oz) dry-roasted peanuts
- 2 bags (16 oz each) candy-coated chocolate-covered almonds or 2 bags (12 oz each) candy-coated milk chocolate eggs
- 2 bags (7.5 oz each) white fudge-covered chocolate grahams or pretzels
- 1 bag (16 oz) milk chocolate-covered raisins

1. In 3½- to 4-quart container with cover, mix all ingredients. Store covered at room temperature.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 430 (Calories from Fat 190); Total Fat 21g (Saturated Fat 4g); Cholesterol 0mg; Sodium 190mg; Total Carbohydrate 50g (Dietary Fiber 3g); Protein 9g

Tips »

DO-AHEAD
Mix this snack up to 2 weeks ahead of time and store in a covered container. But you'll need to keep it out of sight, or it'll all be eaten before the party!

SPECIAL TOUCH
Select candies to go with your color scheme. For a graduation, use candies in the school colors. For a wedding or bridal shower, choose candies that match the bride's colors.





Caribbean Shrimp

Prep Time: 20 Minutes **Start to Finish:** 1 Hour
Servings: About 16 servings (3 shrimp each)

- 1½ lb uncooked deveined peeled medium shrimp (46 to 50), thawed if frozen
- 2 medium green onions, chopped (2 tablespoons)
- 2 cloves garlic, finely chopped
- 2 teaspoons grated lime peel
- ¼ teaspoon pepper
- ⅛ teaspoon crushed red pepper
- ¼ cup lime juice
- 1 tablespoon soy sauce
- 2 teaspoons sesame oil

1. In large glass or plastic bowl, mix all ingredients except oil. Cover; refrigerate at least 30 minutes but no longer than 4 hours.

2. Heat oven to 400°F. Spray 13x9-inch pan with cooking spray. Arrange shrimp in single layer in pan.

3. Bake uncovered 7 to 8 minutes or until shrimp are pink and firm. Drizzle with oil. Serve hot.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 35 (Calories from Fat 10); Total Fat 1g (Saturated Fat 0g); Cholesterol 60mg; Sodium 125mg; Total Carbohydrate 0g (Dietary Fiber 0g); Protein 6g

Tip »

PURCHASING
Choose raw, peeled shrimp that are firm, moist and translucent. Leave the tails on the shrimp for more pizzazz.



• QUICK

Springtime Deviled Eggs

Prep Time: 15 Minutes **Start to Finish:** 15 Minutes
Servings: 12 servings

- 6 hard-cooked eggs, peeled, cooled
- 3 tablespoons mayonnaise or salad dressing
- 1 tablespoon finely chopped red bell pepper
- 1 tablespoon finely chopped green onion
- 1 teaspoon yellow mustard
- ¼ teaspoon salt
- Fresh parsley or green onion, as desired

1. Cut eggs lengthwise in half. Slip out yolks into small bowl; mash with fork. Stir remaining ingredients into yolks.

2. Fill egg whites with egg yolk mixture, heaping lightly. Serve immediately, or cover and refrigerate up to 24 hours before serving. Garnish with parsley or green onion.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 60 (Calories from Fat 50); Total Fat 5g (Saturated Fat 1g); Cholesterol 105mg; Sodium 105mg; Total Carbohydrate 0g

Tip »

SUCCESS HINT
Cut a very thin slice off the bottom of each egg white half before adding filling to help the eggs stay in place on the serving plate.



Springtime Deviled Eggs, p. 53
Layered Chicken Salad, p. 60



party-size main dishes

You can't please everyone all the time, but the wide variety of these recipes at least gives you a fighting chance.

In this chapter »



• QUICK

Baby Burgers

Prep Time: 30 Minutes **Start to Finish:** 30 Minutes
Servings: 8

1 lb lean (at least 80%) ground beef
2 teaspoons dried minced onion
1 teaspoon parsley flakes
¾ teaspoon seasoned salt
4 slices (1 oz each) American cheese, cut into quarters
8 slices white bread, toasted, crusts trimmed, cut into quarters
16 thin slices plum (Roma) tomatoes (2 small), if desired
16 thin hamburger-style dill pickle slices, if desired
Ketchup, if desired
Mustard, if desired

1. Heat gas or charcoal grill. In medium bowl, mix beef, onion, parsley and seasoned salt. Divide into 16 portions. Shape each portion into a ball and flatten to ½-inch-thick patty, about 1½ inches in diameter. On each of 4 (12-inch) metal skewers, thread 4 patties horizontally, leaving space between each.

2. Place patties on grill. Cover grill; cook over medium heat 8 to 10 minutes, turning once, until patties are no longer pink in center (160°F).

3. Remove burgers from skewers. Immediately top each with piece of cheese. Place each burger on toast square. Top with tomato slice and another toast square. Place pickle slice on top; spear with toothpick to hold layers together. Serve with ketchup and mustard for dipping.

High Altitude (3500-6500 ft): Cook over medium-low heat.

Nutrition Information Per Serving:
1 SERVING (2 BURGERS EACH): Calories 220 (Calories from Fat 100); Total Fat 12g (Saturated Fat 5g); Cholesterol 50mg; Sodium 540mg; Total Carbohydrate 14g (Dietary Fiber 0g); Protein 16g

Tips »

BROIL DIRECTIONS

To broil patties, set oven control to broil. Thread patties on skewers as directed. Place patties on rack in broiler pan. Broil with tops 6 inches from heat 8 to 10 minutes, turning once, until no longer pink in center.

DO-AHEAD

These cute little burgers can be mixed and shaped ahead of time. Just cover and refrigerate until you're ready to grill.

SUCCESS HINT

Some plum tomatoes are quite large. Select smaller tomatoes for this recipe so they are about the same size as the burgers.



Chicken and Spinach-Stuffed Shells

Prep Time: 30 Minutes **Start to Finish:** 1 Hour 10 Minutes
Servings: 6 servings (3 shells each)

18 large pasta shells (from 16-oz package)
1 container (15 oz) whole-milk ricotta cheese
1 egg, slightly beaten
¼ cup grated Parmesan cheese
2 cups frozen cut leaf spinach, thawed, squeezed to drain
1 cup chopped deli rotisserie chicken (from 2- to 2½-lb chicken)
1 jar (26 oz) tomato pasta sauce
2 cups shredded Italian cheese blend (8 oz)

1. Heat oven to 350°F. Cook and drain pasta as directed on package. Rinse with cool water; drain.

2. Meanwhile, in medium bowl, mix ricotta cheese, egg, Parmesan cheese, spinach and chicken.

3. Spread 1 cup of the pasta sauce in bottom of 13x9-inch (3-quart) glass baking dish. Spoon about 2 tablespoons ricotta mixture into each pasta shell. Arrange shells, filled sides up, on sauce in baking dish. Spoon remaining sauce over stuffed shells.

4. Cover dish with foil; bake 30 minutes. Sprinkle with Italian cheese blend. Bake uncovered 5 to 10 minutes longer or until cheese is melted.

High Altitude (3500-6500 ft): Heat oven to 375°F. Increase first bake time to 40 minutes.

Nutrition Information Per Serving:
1 SERVING: Calories 570 (Calories from Fat 250); Total Fat 28g (Saturated Fat 15g); Cholesterol 120mg; Sodium 1330mg; Total Carbohydrate 48g (Dietary Fiber 4g); Protein 33g

Tips »

SUCCESS HINT
Thaw the spinach overnight in the refrigerator or microwave about 2 minutes or just until thawed.

DO-AHEAD
Make this dish the night before. Cover and refrigerate until ready to bake. Add 5 to 10 minutes to the first bake time before topping with cheese.



• QUICK

Layered Chicken Salad

Prep Time: 20 Minutes **Start to Finish:** 8 Hours 20 Minutes
Servings: 8

- 8 cups bite-size pieces salad greens
- 1 small red onion, thinly sliced, separated into rings
- 2 cups chopped deli rotisserie chicken (from 2- to 2½-lb chicken)
- 2 small zucchini, thinly sliced (about 3 cups)
- 1 cup shredded Monterey Jack or Cheddar cheese (4 oz)
- ½ lb salami, thinly sliced, cut into fourths
- 2 cups cherry tomatoes, cut in half
- 1 cup reduced-fat mayonnaise or salad dressing
- 1 tablespoon yellow mustard
- ½ teaspoon prepared horseradish
- Parsley or watercress, if desired

1. In very large (5-quart) glass bowl, place about half of the lettuce. Layer with onion, chicken, zucchini, cheese, salami, remaining lettuce and the tomatoes.

2. In small bowl, mix mayonnaise, mustard and horseradish; spread over tomatoes, spreading to edge of bowl.

3. Cover; refrigerate at least 8 hours but no longer than 24 hours. Before serving, garnish with additional cherry tomatoes and parsley or watercress.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 320 (Calories from Fat 210); Total Fat 23g (Saturated Fat 7g); Cholesterol 70mg; Sodium 800mg; Total Carbohydrate 9g (Dietary Fiber 2g); Protein 19g

Tips »

SERVE-WITH
Add a loaf of crusty bread to turn this salad into a satisfying meal.

SUCCESS HINT
Keep convenient canned chicken on the shelf for supper salads in a flash. Three 5¾-ounce cans yield about 2 cups.

• QUICK

Turkey and Dried Cherry Salad

Prep Time: 20 Minutes **Start to Finish:** 30 Minutes
Servings: 4

2 cups uncooked gemelli pasta (8 oz)
1½ cups cubed cooked turkey
½ cup dried cherries
¼ cup slivered almonds, toasted
1 medium stalk celery, thinly sliced (½ cup)
3 or 4 medium green onions, chopped (¼ cup)
¾ cup refrigerated poppy seed dressing

1. Cook and drain pasta as directed on package.

2. In large bowl, mix pasta and remaining ingredients except dressing. Pour dressing over mixture; toss until coated. Serve immediately, or cover and refrigerate until serving.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 650 (Calories from Fat 270); Total Fat 30g (Saturated Fat 5g); Cholesterol 45mg; Sodium 60mg; Total Carbohydrate 70g (Dietary Fiber 4g); Protein 24g

Tips »

SUBSTITUTION
Rotini or juniorettes pasta can be used instead of the gemelli.

HOW-TO
Toasting almonds is easy. Just place them in an ungreased shallow pan and bake at 350°F for 6 to 10 minutes, stirring occasionally, until golden brown.





• LOW FAT

Large-Crowd Sloppy Joes

Prep Time: 20 Minutes **Start to Finish:** 7 Hours 20 Minutes
Servings: 24 sandwiches

- 3 lb lean (at least 80%) ground beef
- 1 large onion, coarsely chopped (1 cup)
- 1½ medium stalks celery, chopped (¾ cup)
- 1 cup barbecue sauce
- 1 can (26.5 oz) sloppy joe sauce
- 24 sandwich buns, split

1. In 4-quart Dutch oven, cook beef and onion over medium-high heat 5 to 7 minutes, stirring occasionally, until beef is thoroughly cooked; drain.

2. Mix beef mixture and remaining ingredients except buns in 3- to 4-quart slow cooker.

3. Cover; cook on Low heat setting 7 to 9 hours.

4. Stir well before serving. To serve, fill each bun with about ⅓ cup beef mixture. Beef mixture will hold on Low heat setting up to 2 hours; stir occasionally.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SANDWICH: Calories 250 (Calories from Fat 70); Total Fat 8g (Saturated Fat 3g); Cholesterol 35mg; Sodium 530mg; Total Carbohydrate 29g (Dietary Fiber 1g); Protein 14g

Tips »

SERVE-WITH
Set out bowls of shredded mozzarella, sharp Cheddar and Monterey Jack cheese with jalapeño peppers for topping off the sandwiches.

HOW-TO
A bold or zesty barbecue sauce would boost the flavor of these crowd-pleasing sandwiches.

Beef and Pork Barbecue Sandwiches

Prep Time: 25 Minutes **Start to Finish:** 10 Hours 40 Minutes
Servings: 15 sandwiches

- 1 boneless beef chuck roast (1½ lb), trimmed of fat
- 1 boneless pork shoulder roast (1½ lb), trimmed of fat
- 1 large onion, chopped (1 cup)
- 1 medium green bell pepper, chopped (1 cup)
- ½ cup packed brown sugar
- ¼ cup cider vinegar
- 1 teaspoon salt
- 1 teaspoon ground mustard
- 3 teaspoons chili powder
- 2 teaspoons Worcestershire sauce
- 1 can (6 oz) tomato paste
- 15 sandwich buns, split

1. Spray 4- to 5-quart slow cooker with cooking spray. Trim fat from beef and pork. Cut beef and pork into 3-inch pieces. In cooker, place beef, pork and remaining ingredients except tomato paste and buns.

2. Cover; cook on Low heat setting 8 to 10 hours.

3. With slotted spoon, remove beef and pork from cooker; place on cutting board. Strain liquid in cooker; reserve. Return cooked vegetables to cooker. Shred meat, using 2 forks. Return meat to cooker. Stir in tomato paste. Stir in 1 to 2 cups of strained liquid for desired moistness.

4. Increase heat setting to High. Cover; cook 10 to 15 minutes longer or until hot. To serve, spoon ⅓ cup meat mixture into each bun. Meat mixture can be kept warm on Low heat setting up to 2 hours; stir occasionally.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SANDWICH: Calories 320 (Calories from Fat 100); Total Fat 11g (Saturated Fat 4g); Cholesterol 55mg; Sodium 510mg; Total Carbohydrate 32g (Dietary Fiber 2g); Protein 23g

Tip »

DO-AHEAD
Make this recipe the day before your gathering and put it in the fridge. Reheat it on the stovetop just before serving.





• QUICK

Caesar Chicken Subs

Prep Time: 15 Minutes **Start to Finish:** 15 Minutes
Servings: 4 sandwiches

- 4 submarine sandwich rolls (about 6 inch) or 1 baguette (8 oz)
- ⅓ cup Caesar dressing
- ½ package (3.5-oz size) sandwich sliced pepperoni
- ¾ lb deli rotisserie chicken (from 2- to 2½-lb chicken), cut into about ¼-inch slices
- 4 slices (1 oz each) Colby-Monterey Jack cheese blend
- 4 slices tomato, cut in half
- 4 lettuce leaves
- ½ medium red onion, thinly sliced

1. Cut rolls horizontally in half (if using baguette, first cut into 4 equal pieces). Spread dressing over cut sides of rolls.

2. Layer bottom halves of rolls with pepperoni, chicken, cheese, tomato, lettuce and onion. Top with roll tops; press gently. Secure with toothpicks. Cut each sandwich diagonally in half.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SANDWICH: Calories 620 (Calories from Fat 310); Total Fat 34g (Saturated Fat 12g); Cholesterol 115mg; Sodium 1450mg; Total Carbohydrate 37g (Dietary Fiber 3g); Protein 40g

Tips »

DID YOU KNOW?
These sandwiches are perfect to wrap and tote for any type of outing.

SUBSTITUTION
You could use ranch dressing instead of the Caesar.

• QUICK

Turkey-Cucumber-Dill Sandwiches

Prep Time: 15 Minutes **Start to Finish:** 15 Minutes
Servings: 4 sandwiches

- ¼ cup mayonnaise or salad dressing
- 1 tablespoon dried dill weed
- 8 slices multigrain bread
- ½ lb sliced cooked turkey (from deli)
- 4 slices (1 oz each) dill Havarti or Muenster cheese
- 16 thin slices cucumber
- 4 lettuce leaves

1. In small bowl, mix mayonnaise and dill weed. Spread on 1 side of each bread slice.

2. Top 4 bread slices with turkey, cheese, cucumber and lettuce. Top with remaining bread.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SANDWICH: Calories 420 (Calories from Fat 230); Total Fat 25g (Saturated Fat 9g); Cholesterol 65mg; Sodium 1240mg; Total Carbohydrate 28g (Dietary Fiber 4g); Protein 21g

Tip »

SERVE-WITH

Serve with carrot and celery sticks and your favorite dip.





• QUICK

Ham and Cheese Tortilla Roll-Ups

Prep Time: 10 Minutes **Start to Finish:** 10 Minutes
Servings: 10 sandwiches

- 1½ cups shredded Cheddar cheese (6 oz)
- ¼ cup mayonnaise or salad dressing
- ¼ cup sour cream
- 1 can (11 oz) Green Giant® Mexicorn® whole kernel corn with red and green peppers, drained
- 10 Old El Paso® flour tortillas (6 or 8 inch)
- 10 slices (1 oz each) fully cooked ham (from deli)
- Cilantro sprigs, if desired

1. In medium bowl, mix cheese, mayonnaise, sour cream and corn.

2. Top each tortilla with 1 slice ham. Spread 2 rounded tablespoonfuls corn mixture over ham. Top with cilantro. Roll up tortillas.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SANDWICH: Calories 260 (Calories from Fat 130); Total Fat 14g (Saturated Fat 6g); Cholesterol 40mg; Sodium 600mg; Total Carbohydrate 19g (Dietary Fiber 1g); Protein 13g

Tips »

SUBSTITUTION
Smoked turkey from the deli can be used instead of the ham.

SUCCESS HINT
Make sure the corn is thoroughly drained. After pouring liquid from the can, drain the corn on a paper towel to help absorb the juices.

• QUICK

Italian Country Sandwich

Prep Time: 10 Minutes **Start to Finish:** 10 Minutes
Servings: 4

- 1 uncut loaf (1 lb) Italian peasant-style rustic bread or ciabatta bread
- ⅓ cup rosemary-flavored or plain olive oil
- ¼ lb hard salami, thinly sliced
- ¼ lb sliced provolone cheese
- ¼ lb thinly sliced prosciutto
- 1 small red onion, thinly sliced

1. Cut bread loaf horizontally in half. Drizzle oil over cut sides of bread.

2. Layer salami, cheese, prosciutto and onion on bottom half of bread. Cover with top half of bread. Cut loaf into 4 pieces.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 740 (Calories from Fat 380); Total Fat 42g (Saturated Fat 13g); Cholesterol 60mg; Sodium 1860mg; Total Carbohydrate 60g (Dietary Fiber 3g); Protein 30g

Tips »

VARIATION
To serve this sandwich warm, wrap in aluminum foil and place on a hot grill or in a hot oven for 6 to 8 minutes until hot.

HOW-TO
If rosemary olive oil is not available, you can make your own. In a small saucepan, warm 1 cup olive oil with 1 or 2 sprigs of washed and dried fresh rosemary for 8 to 10 minutes. Cool; discard rosemary. Pour oil into a jar with a tight-fitting lid. Store in refrigerator up to 2 weeks.

SUCCESS HINT
This sandwich is easy to make for a crowd. Just double or triple the ingredients.





• QUICK

Twisted Pizza Dogs

Prep Time: 15 Minutes **Start to Finish:** 30 Minutes
Servings: 8

1¾ cups Original Bisquick® mix
⅓ cup milk
1 can (8 oz) pizza sauce
8 hot dogs
1 tablespoon milk
2 tablespoons grated Parmesan cheese

1. Heat oven to 425°F. Spray cookie sheet with cooking spray.

2. In medium bowl, stir Bisquick mix, ⅓ cup milk and 2 tablespoons of the pizza sauce with fork until soft dough forms; beat 30 seconds. On surface dusted with Bisquick mix, roll dough in Bisquick mix to coat. Shape into a ball; knead 10 times.

3. Press or roll dough into 12x8-inch rectangle. Cut dough lengthwise into 8 (1-inch) strips. Shape 1 piece of dough around each hot dog in a spiral design; seal ends if necessary. Place on cookie sheet. Brush 1 tablespoon milk over dough; sprinkle with cheese.

4. Bake 10 to 12 minutes or until golden brown. Serve with remaining pizza sauce, heated if desired.

High Altitude (3500-6500 ft): Bake 11 to 13 minutes.

Nutrition Information Per Serving:
1 SERVING: Calories 270 (Calories from Fat 150); Total Fat 17g (Saturated Fat 6g); Cholesterol 25mg; Sodium 1000mg; Total Carbohydrate 22g (Dietary Fiber 1g); Protein 8g

Tips »

SUCCESS HINT
These kid-rrific hot dogs are good for a quick meal or even to take along as a portable meal on the run. If you're taking them to go, omit the remaining pizza sauce and wrap in foil.

HEALTH TWIST
It's easy to trim the fat from these twisted hot dog treats by using reduced-fat or fat-free hot dogs.

Italian Chicken Fingers

Prep Time: 40 Minutes **Start to Finish:** 40 Minutes
Servings: 4

- 1 package (14 oz) uncooked chicken breast tenders (not breaded)
- 1 egg, beaten
- 1¼ cups Original Bisquick® mix
- 1 teaspoon Italian seasoning
- 3 tablespoons butter or margarine, melted
- 1 cup tomato pasta sauce, heated

1. Heat oven to 450°F. Spray 15x10x1-inch pan with cooking spray. In medium bowl, toss chicken and egg.

2. In resealable food-storage plastic bag, place Bisquick mix and Italian seasoning; seal bag and shake to mix. Add chicken; seal bag and shake to coat chicken with Bisquick mixture. Place chicken in single layer in pan. Drizzle with butter.

3. Bake 14 to 16 minutes, turning chicken after 6 minutes, until chicken is brown and crisp on the outside and no longer pink in center. Serve with warm pasta sauce for dipping.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 410 (Calories from Fat 160); Total Fat 17g (Saturated Fat 8g); Cholesterol 120mg; Sodium 950mg; Total Carbohydrate 36g (Dietary Fiber 2g); Protein 26g

Tips »

SERVE-WITH
Continue the finger shape theme by serving with carrot and celery sticks and French fries.

SUBSTITUTION
Use boneless, skinless turkey breast or tenderloin instead of chicken for a different kind of finger food.



Baby Back Ribs with Spicy Barbecue Sauce

Prep Time: 50 Minutes
Start to Finish: 2 Hours 50 Minutes
Servings: 24 servings

BABY BACK RIBS

4½ lb pork loin back ribs
1 teaspoon salt
1 teaspoon pepper

SPICY BARBECUE SAUCE

1 cup ketchup
½ cup water
⅓ cup packed brown sugar
¼ cup white vinegar
1 tablespoon celery seed
½ teaspoon red pepper sauce
½ teaspoon liquid smoke, if desired



1. Heat oven to 325°F. Cut ribs into serving pieces; sprinkle with salt and pepper. Place ribs in 15x10x1-inch pan. Cover with foil; bake about 2 hours 30 minutes or until tender.

2. Meanwhile, in 2-quart saucepan, mix sauce ingredients. Heat to boiling over medium heat, stirring frequently. Reduce heat to low; simmer uncovered 15 minutes, stirring occasionally.

3. Heat gas or charcoal grill for indirect cooking as directed by manufacturer.

4. Place pork on unheated side of two-burner gas grill or over drip pan on charcoal grill. (If using one-burner gas grill, cook over low heat.) Cover grill; cook 15 to 20 minutes, brushing with sauce every 5 minutes, until pork is no longer pink and meat begins to pull away from bones. Discard any remaining sauce.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 550 (Calories from Fat 340); Total Fat 38g (Saturated Fat 14g); Cholesterol 150mg; Sodium 750mg; Total Carbohydrate 17g (Dietary Fiber 0g); Protein 36g

Tips »

VARIATION

To finish the ribs in the oven instead of on the grill, after baking 2½ hours, increase oven temperature to 450°F and bake uncovered 15 to 20 minutes longer, brushing with sauce every 5 minutes, until pork is no longer pink and meat begins to pull away from bones.

SUCCESS HINT

At the supermarket, these ribs may be labeled as back ribs or pork ribs.



• QUICK

Crispy Herbed Fish Fillets

Prep Time: 25 Minutes **Start to Finish:** 25 Minutes
Servings: 4

- 1 lb flounder fillets (about ½ inch thick), cut into 4 serving pieces
- 2 eggs
- 1 ¼ cups Progresso® panko crispy bread crumbs
- 1 teaspoon grated lemon peel
- 1 teaspoon dried marjoram leaves
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ cup olive or vegetable oil

1. Dry fish well on paper towels. In shallow dish, beat eggs with fork or wire whisk until well mixed. In another shallow dish, mix bread crumbs, lemon peel, marjoram, salt and pepper.

2. In 12-inch nonstick skillet, heat 2 tablespoons of the oil over medium heat. Dip fish in eggs, then coat well with crumb mixture. Add about half of the fish in single layer to oil. Cook 3 to 4 minutes, carefully turning once, until outside is browned and crisp and fish flakes easily with fork.

3. Remove cooked fish from skillet to plate; cover to keep warm. Repeat with remaining oil and fish.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 310 (Calories from Fat 160); Total Fat 17g (Saturated Fat 3g); Cholesterol 160mg; Sodium 440mg; Total Carbohydrate 14g (Dietary Fiber 0g); Protein 25g

Tip »

DID YOU KNOW?
Panko, or Japanese bread crumbs, are coarser in texture than regular dry bread crumbs available in supermarkets. Once you try Progresso® panko crispy bread crumbs, you'll be hooked—they're crunchier and make a more attractive coating!



Cheeseburger Pizza

Prep Time: 24 Minutes **Start to Finish:** 1 Hour
Servings: 8

- 1 lb lean (at least 80%) ground beef
- ½ cup process cheese sauce
- 2 cups Original Bisquick® mix
- ¼ cup process cheese sauce
- ¼ cup hot water
- ¼ cup shredded Colby-Monterey Jack cheese (1 oz)
- 1 plum (Roma) tomato, chopped (⅓ cup)

1. Heat oven to 375°F. Spray large cookie sheet with cooking spray. In 10-inch skillet, cook beef over medium-high heat 5 to 7 minutes, stirring occasionally, until thoroughly cooked; drain. Stir in ½ cup cheese sauce until cheese is melted.

2. In medium bowl, stir Bisquick mix, ¼ cup cheese sauce and the hot water until soft dough forms; beat vigorously 20 strokes. On surface sprinkled with Bisquick mix, gently roll dough in Bisquick mix to coat. Knead about 5 times or until smooth.

3. Roll dough into 14-inch round; place on cookie sheet. Spoon beef mixture over dough to within 2 inches of edge. Fold dough edge over beef mixture.

4. Bake 25 to 28 minutes or until crust is golden brown. Sprinkle with cheese and tomato. Let stand 5 minutes before serving.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 310 (Calories from Fat 150); Total Fat 17g (Saturated Fat 7g); Cholesterol 55mg; Sodium 820mg; Total Carbohydrate 22g (Dietary Fiber 0g); Protein 16g

Tips »

VARIATION
Add chopped cooked bacon to the cooked beef mixture for a bacon cheeseburger pizza.

SERVE-WITH
Cheeseburger lovers will want to top this pizza with all their favorite fixins—chopped onion, pickle relish, chopped tomato, ketchup and mustard.

Meatball Lasagna

Prep Time: 25 Minutes **Start to Finish:** 9 Hours 40 Minutes
Servings: 8



- 1 jar (26 oz) tomato pasta sauce (any variety)
- 1 can (14.5 oz) diced tomatoes with Italian herbs, undrained
- 1 box (12 oz) frozen cooked Italian-style meatballs (12 meatballs), thawed, each cut in half
- 1½ cups frozen bell pepper and onion stir-fry (from 1-lb bag), thawed, drained
- 1 container (15 oz) ricotta cheese
- 1 egg, beaten
- 2 tablespoons chopped fresh basil leaves
- 8 uncooked lasagna noodles
- 3 cups shredded mozzarella cheese (12 oz)
- ¼ cup shredded Parmesan cheese (1 oz)

1. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In large bowl, mix pasta sauce and tomatoes. Reserve ½ cup tomato mixture. Stir meatballs and stir-fry vegetables into remaining tomato mixture.

2. In medium bowl, mix ricotta cheese, egg and basil.

3. Spoon and spread reserved ½ cup tomato mixture in bottom of baking dish. Top with 4 noodles. Top with about half of the ricotta mixture and half of the meatball mixture. Layer with remaining 4 noodles, remaining ricotta mixture, 1 cup mozzarella cheese and remaining meatball mixture. Sprinkle with remaining 2 cups mozzarella cheese and the Parmesan cheese. Spray sheet of foil with cooking spray; cover baking dish with foil. Refrigerate 8 hours or overnight.

4. Heat oven to 350°F. Bake covered lasagna 45 minutes. Uncover; bake 15 to 20 minutes longer or until bubbly, edges are golden brown and cheese is melted. Let stand 10 minutes before cutting.

High Altitude (3500-6500 ft): Heat oven to 375°F. Bake covered 1 hour 5 minutes. Uncover and bake 15 to 20 minutes longer.

Nutrition Information Per Serving:
1 SERVING: Calories 540 (Calories from Fat 210); Total Fat 24g (Saturated Fat 12g); Cholesterol 115mg; Sodium 1260mg; Total Carbohydrate 48g (Dietary Fiber 3g); Protein 32g

Tips »

SUCCESS HINT
Thaw the meatballs in the refrigerator overnight, or thaw in the microwave following the directions on the box.

VARIATION
If desired, you can bake the lasagna right after preparing it.



Creamy Chicken Lasagna

Prep Time: 40 Minutes **Start to Finish:** 1 Hour 50 Minutes
Servings: 8

12 uncooked lasagna noodles
1 tablespoon butter or margarine
¾ cup chopped green bell pepper
¾ cup chopped onion
⅓ cup milk
2 cans (10¾ oz each) condensed cream of chicken soup
½ teaspoon dried basil leaves
¼ teaspoon pepper
1 container (12 oz) small-curd cottage cheese
3 cups diced deli rotisserie chicken (from 2- to 2½-lb chicken)
2 cups shredded mozzarella cheese (8 oz)
1 cup shredded Cheddar cheese (4 oz)
½ cup grated Parmesan cheese

1. Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. Cook and drain noodles as directed on package.

2. Meanwhile, in 3-quart saucepan, melt butter over medium-high heat. Add bell pepper and onion; cook about 5 minutes, stirring occasionally, until crisp-tender. Remove from heat. Stir in milk, soup, basil and pepper.

3. Place 4 noodles in baking dish. Top with about 1 cup of the soup mixture, half of the cottage cheese, 1½ cups of the chicken, ⅔ cup mozzarella cheese and ⅓ cup Cheddar cheese. Repeat layers once, starting with noodles. Place remaining 4 noodles over top. Top with remaining soup mixture, mozzarella cheese and Cheddar cheese. Sprinkle Parmesan cheese over top.

4. Bake uncovered 50 to 55 minutes or until hot in center and golden brown. Let stand 15 minutes before cutting.

High Altitude (3500-6500 ft): Bake 1 hour to 1 hour 5 minutes.

Nutrition Information Per Serving:
1 SERVING: Calories 520 (Calories from Fat 220); Total Fat 24g (Saturated Fat 12g); Cholesterol 95mg; Sodium 1460mg; Total Carbohydrate 36g (Dietary Fiber 2g); Protein 41g

Turkey-Green Chile Enchiladas

Prep Time: 20 Minutes **Start to Finish:** 1 Hour 5 Minutes
Servings: 8

SAUCE

- 2 tablespoons vegetable oil
- 1 large onion, finely chopped (1 cup)
- 2 cloves garlic, finely chopped
- 1 cup chicken broth
- 2 tablespoons semisweet chocolate chips
- 1 tablespoon ground ancho chiles
- 1 teaspoon ground cumin
- ½ teaspoon salt
- 1 can (28 oz) fire-roasted crushed tomatoes, undrained

ENCHILADAS

- 2 cups shredded cooked turkey
- 1 cup sour cream
- 1½ cups shredded Cheddar cheese (6 oz)
- 2 cans (4.5 oz each) Old El Paso® chopped green chiles, undrained
- 1 package (11.5 oz) Old El Paso® flour tortillas for burritos (8 tortillas)
- 1 cup shredded pepper Jack cheese (4 oz)

1. Heat oven to 350°F. Lightly spray 13x9-inch (3-quart) glass baking dish with cooking spray.

2. In 12-inch skillet, heat oil over medium-high heat. Add onion and garlic; cook about 1 minute, stirring frequently, until onion is tender. Stir in remaining sauce ingredients. Heat to boiling. Reduce heat to low; cook uncovered 15 minutes, stirring occasionally.

3. In medium bowl, mix all enchilada ingredients except tortillas and pepper Jack cheese. Spread about ½ cup turkey mixture over each tortilla; top with 2 tablespoons sauce. Roll up tortillas; arrange seam sides down in baking dish. Pour remaining sauce over tortillas. Top with pepper Jack cheese.

4. Spray sheet of foil with cooking spray; place sprayed side down over baking dish. Bake 30 to 45 minutes or until thoroughly heated.

High Altitude (3500-6500 ft): Bake 45 to 50 minutes.

Nutrition Information Per Serving:
1 SERVING: Calories 470 (Calories from Fat 250); Total Fat 27g (Saturated Fat 13g); Cholesterol 85mg; Sodium 1520mg; Total Carbohydrate 33g (Dietary Fiber 2g); Protein 24g





Burgundy Beef Stew

Prep Time: 25 Minutes **Start to Finish:** 2 Hours 5 Minutes
Servings: 8 servings (about 1¼ cups each)

- 6 slices bacon, cut into 1-inch pieces
- 2 lb beef stew meat, cut into 1-inch pieces
- ½ cup Gold Medal® all-purpose flour
- 1½ cups dry red wine or beef broth
- 1¼ teaspoons salt
- 1 teaspoon beef bouillon granules
- 1½ teaspoons chopped fresh or ½ teaspoon dried thyme leaves
- ¼ teaspoon pepper
- 1 clove garlic, finely chopped
- 1 dried bay leaf
- 2 tablespoons butter or margarine
- 1 package (8 oz) sliced fresh mushrooms (3 cups)
- 4 medium onions, sliced
- Chopped fresh parsley, if desired

1. In 4-quart Dutch oven, cook bacon over low heat, stirring occasionally, until crisp; remove bacon with slotted spoon. Refrigerate bacon.

2. Coat beef with flour. Cook beef in bacon drippings over medium-high heat, stirring frequently, until brown. Drain excess fat from Dutch oven.

3. Add wine and just enough water to cover beef in Dutch oven. Stir in salt, bouillon granules, thyme, pepper, garlic and bay leaf. Heat to boiling. Reduce heat; cover and simmer about 1 hour 30 minutes or until beef is tender.

4. In 12-inch skillet, melt butter over medium heat. Add mushrooms and onions; cook, stirring frequently, until onions are tender. Stir mushroom mixture and bacon into stew. Cover; simmer 10 minutes. Remove bay leaf. Garnish stew with parsley.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 340 (Calories from Fat 190); Total Fat 21g (Saturated Fat 8g); Cholesterol 85mg; Sodium 650mg; Total Carbohydrate 10g (Dietary Fiber 2g); Protein 27g

Tip »

SERVE-WITH
Serve the stew over hot cooked egg noodles for a complete meal in a bowl.

Do-Ahead Chicken-Leek Strata

Prep Time: 20 Minutes **Start to Finish:** 5 Hours 35 Minutes
Servings: 12

- 2 tablespoons butter or margarine
- 2 cups sliced leeks (about 2 lb)
- 24 slices French bread, each ½ inch thick (from 1-lb loaf)
- 2 cups chopped cooked chicken or turkey
- 2 tablespoons chopped fresh or 2 teaspoons dried dill weed
- 3 cups shredded mozzarella cheese (12 oz)
- 8 eggs, beaten
- 4 cups milk
- 1 teaspoon salt
- ¼ teaspoon pepper

1. In 2-quart saucepan, melt butter over medium heat. Add leeks; cook about 3 minutes, stirring frequently, until softened. Remove from heat.

2. Line bottom of ungreased 13x9-inch (3-quart) glass baking dish with half of the bread slices. Sprinkle with chicken and dill weed; layer with leeks. Sprinkle 2 cups of the cheese over leeks. Top with remaining bread slices; sprinkle with remaining 1 cup cheese.

3. In medium bowl, mix remaining ingredients; pour over bread mixture. Cover tightly; refrigerate at least 4 hours but no longer than 24 hours.

4. About 1 hour 15 minutes before serving, heat oven to 325°F. Uncover dish; bake 1 hour to 1 hour 5 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before serving.

High Altitude (3500-6500 ft): Heat oven to 350°F. In step 2, do not sprinkle remaining 1 cup cheese on top of casserole. During last 10 minutes of bake time, sprinkle remaining cheese on casserole.

Nutrition Information Per Serving:
1 SERVING: Calories 340 (Calories from Fat 140); Total Fat 15g (Saturated Fat 8g); Cholesterol 190mg; Sodium 670mg; Total Carbohydrate 26g (Dietary Fiber 1g); Protein 25g

Tips »

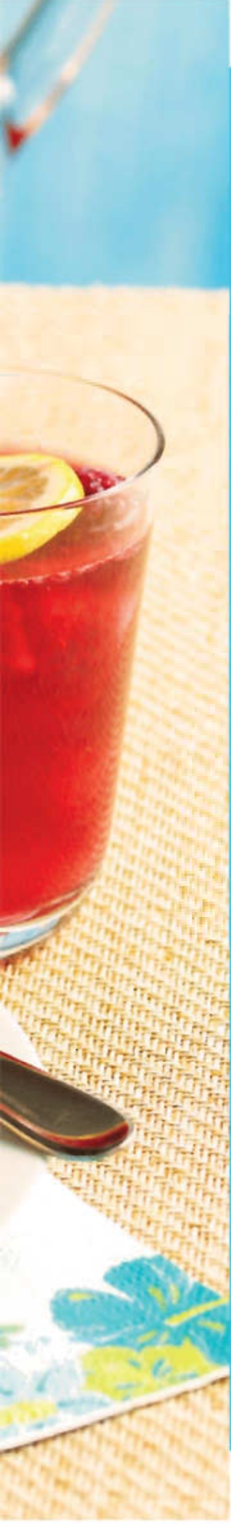
VARIATION
Instead of chicken or turkey, use a 14 ¾-ounce can of red or pink salmon, drained and flaked.

SUCCESS HINT
Purchase leeks with brightly colored leaves and an unblemished white portion. The smaller the leek, the more tender it will be. Refrigerate in a plastic bag up to 5 days. Before using, trim the root and leaf ends. Slit the leeks from top to bottom and wash thoroughly to remove dirt trapped between leaf layers.





Sparkling Raspberry Lemonade, p. 93,
Turkey-Cucumber-Dill Sandwiches, p. 65,
and Strawberry-Melon-Spinach Salad, p. 85



celebratory sides & drinks

We take the guesswork out of choosing sides and beverages to serve at your next get-together.

In this chapter »



Dill-Potato Salad

Prep Time: 15 Minutes **Start to Finish:** 1 Hour 50 Minutes
Servings: 16

DILL DRESSING

- ⅔ cup white vinegar
- ½ cup olive or vegetable oil
- 2 tablespoons chopped fresh or 4 teaspoons dried dill weed
- 2 teaspoons sugar
- 1 teaspoon salt
- 1 teaspoon ground mustard
- ½ teaspoon coarsely ground pepper
- 2 cloves garlic, finely chopped

SALAD

- 1½ lb fresh green beans
- 3 lb small red potatoes (20 to 24), cut into quarters
- ½ cup chopped red onion
- 1 medium yellow bell pepper, coarsely chopped (1 cup)

1. In tightly covered container, shake dressing ingredients.

2. Cut beans in half if desired. In 4-quart Dutch oven, place beans and potatoes; add enough water just to cover vegetables. Cover; heat to boiling. Reduce heat to low; cook covered 30 to 35 minutes or until potatoes are tender. Drain.

3. In very large glass or plastic bowl, toss beans, potatoes and dressing. Add onion and bell pepper; toss. Cover; refrigerate 1 to 2 hours or until chilled before serving.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 150 (Calories from Fat 60); Total Fat 7g (Saturated Fat 1g); Cholesterol 0mg; Sodium 160mg; Total Carbohydrate 20g (Dietary Fiber 3g); Protein 2g

Tips »

VARIATION
Add chunks of rotisserie chicken for a hearty dinner salad.

SUCCESS HINT
Be sure not to overcook the potatoes, or they will fall apart in the salad. When the potatoes are done, you should be able to just pierce them with a fork.



Creamy Coleslaw

Prep Time: 15 Minutes **Start to Finish:** 1 Hour 15 Minutes
Servings: 8

- ½ cup sour cream
- ¼ cup mayonnaise or salad dressing
- 1 tablespoon sugar
- 2 teaspoons lemon juice
- 2 teaspoons Dijon mustard
- ½ teaspoon celery seed
- ¼ teaspoon pepper
- ½ medium head cabbage, finely shredded or chopped (4 cups)
- 1 small carrot, shredded (½ cup)
- 1 small onion, chopped (¼ cup)

1. In large glass or plastic bowl, mix all ingredients except cabbage, carrot and onion. Add cabbage, carrot and onion; toss until evenly coated.

2. Cover; refrigerate at least 1 hour to blend flavors.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 100 (Calories from Fat 80); Total Fat 8g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 85mg; Total Carbohydrate 6g (Dietary Fiber 1g); Protein 1g

Tips »

VARIATION
Toss in red grapes, crumbled blue cheese and toasted walnuts for extra-special flavor and crunch.

SERVE-WITH
Serve the coleslaw with a plain rotisserie chicken and steak fries.

TIME-SAVER
Forget about shredding the cabbage and carrot. Instead pick up a package of coleslaw mix in the produce department of the grocery store.



Mixed Greens Salad with Warm Walnut Dressing

Prep Time: 15 Minutes **Start to Finish:** 15 Minutes
Servings: 8

- 12 cups mixed field greens (about 10 oz)
- ¾ cup olive or vegetable oil
- 1 cup walnut halves
- 6 tablespoons red wine vinegar
- ½ teaspoon salt

1. Divide field greens among 8 salad bowls.

2. Place 2 tablespoons of the oil in medium microwavable bowl. Add walnut halves; stir to coat. Microwave uncovered on High 2 minutes 30 seconds to 3 minutes, stirring every 30 seconds, until walnuts are fragrant.

3. Stir in remaining oil and the vinegar. Microwave uncovered on High about 30 seconds or until dressing is warm but not boiling. Add salt; stir until dressing is well mixed. Pour over salads. Serve immediately.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 280 (Calories from Fat 260); Total Fat 28g (Saturated Fat 3.5g); Cholesterol 0mg; Sodium 160mg; Total Carbohydrate 3g (Dietary Fiber 1g); Protein 2g

Tips »

VARIATION

For a gourmet flair, try using balsamic or raspberry-flavored vinegar

SUBSTITUTION

Try this salad with sliced almonds instead of walnuts next time.

• QUICK • LOW FAT

Strawberry-Melon-Spinach Salad

Prep Time: 10 Minutes **Start to Finish:** 10 Minutes
Servings: 16 servings (1 cup each)

ORANGE-HONEY DRESSING

- ¼ cup orange juice
- ¼ cup honey
- 2 tablespoons vegetable oil
- 2 teaspoons Dijon mustard

SALAD

- 12 cups bite-size pieces spinach
- 2 cups sliced strawberries
- 2 cups cubed cantaloupe
- 6 medium green onions, sliced (6 tablespoons)

1. In tightly covered container, shake dressing ingredients.

2. In very large bowl, toss salad ingredients with dressing.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 60 (Calories from Fat 15); Total Fat 2g (Saturated Fat 0g); Cholesterol 0mg; Sodium 35mg; Total Carbohydrate 9g (Dietary Fiber 1g); Protein 1g

Tips »

VARIATION
Try a variety of fruits for this recipe. Blackberries, raspberries, honeydew melon and grapes add extra color and flavor.

SUBSTITUTION
Prewashed mixed salad greens can be used instead of the spinach leaves.

DO-AHEAD
Prepare the dressing up to 2 days ahead of time, and store it covered in the refrigerator. Shake just before using.





• QUICK

Taos Tumble Salad

Prep Time: 5 Minutes **Start to Finish:** 5 Minutes
Servings: 8

- ⅔ cup Caesar dressing
- 1 teaspoon ground cumin
- 2 bags (10 oz each) classic romaine lettuce salad or hearts of romaine lettuce
- 1 pint (2 cups) grape tomatoes or cherry tomatoes
- 1 cup shredded Cheddar cheese (4 oz)
- 2 cups coarsely broken lime-flavored or regular tortilla chips

1. In small bowl, mix dressing and cumin. In large bowl, toss remaining ingredients with dressing mixture.

2. Sprinkle with additional cheese and chips if desired. Serve immediately.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 290 (Calories from Fat 190); Total Fat 21g (Saturated Fat 5g); Cholesterol 15mg; Sodium 430mg; Total Carbohydrate 17g (Dietary Fiber 3g); Protein 6g

Tips »

SUBSTITUTION
Try using shredded taco-flavored Cheddar cheese.

DO-AHEAD
To have this almost ready when company comes, mix the dressing and cumin; cover and refrigerate. Place the lettuce in a large bowl, and top with tomatoes and cheese. Cover loosely and refrigerate along with the dressing mixture for up to 8 hours. Just before serving, toss with dressing and chips.

• QUICK

Garden Medley Salad

Prep Time: 15 Minutes **Start to Finish:** 15 Minutes
Servings: 8

CARAWAY VINAIGRETTE

¼ cup olive or vegetable oil
1 tablespoon chopped fresh parsley
2 tablespoons red wine vinegar
½ teaspoon caraway seed
½ teaspoon salt
1 clove garlic, finely chopped

SALAD

1 medium cucumber
8 cups bite-size pieces salad greens
1 medium tomato, cut into wedges
4 medium green onions, sliced (¼ cup)

1. In tightly covered container, shake vinaigrette ingredients. Shake again before using.

2. Cut cucumber in half lengthwise; scrape out seeds. Cut halves diagonally into ½-inch slices.

3. In large bowl, toss salad greens, tomato, cucumber, onions and vinaigrette.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 80 (Calories from Fat 60); Total Fat 7g (Saturated Fat 1g); Cholesterol 0mg; Sodium 160mg; Total Carbohydrate 4g (Dietary Fiber 2g); Protein 1g

Tips »

SUBSTITUTION
You can substitute 1 teaspoon parsley flakes for the fresh parsley.

SUCCESS HINT
There's no need to peel cucumbers unless they have a bitter, waxy coating that is sometimes used to protect them in storage. Fresh cucumbers without this coating just need to be washed before using.





Tortellini, Broccoli and Bacon Salad

Prep Time: 25 Minutes **Start to Finish:** 1 Hour 25 Minutes
Servings: 24 (about ½ cup each)

- 2 bags (19 oz each) frozen cheese-filled tortellini
- 4 cups broccoli florets
- 2 cups cherry tomatoes, each cut in half
- 2 tablespoons chopped fresh chives
- 1 cup reduced-fat coleslaw dressing
- 1 lb bacon, crisply cooked, crumbled
- ¼ cup sunflower nuts

1. Cook and drain tortellini as directed on package. Rinse with cold water; drain.

2. In very large (4-quart) bowl, mix tortellini, broccoli, tomatoes, chives and dressing. Cover; refrigerate at least 1 hour to blend flavors.

3. Just before serving, stir in bacon. Sprinkle with nuts.

High Altitude (3500-6500 ft): Follow High Altitude directions on brownie mix box for 13x9-inch pan.

Nutrition Information Per Serving:
1 SERVING: Calories 160 (Calories from Fat 80); Total Fat 9g (Saturated Fat 2.5g); Cholesterol 45mg; Sodium 340mg; Total Carbohydrate 14g (Dietary Fiber 1g); Protein 6g

Tip »

VARIATION

Omit the chives from the recipe. Just before serving, garnish the top of the salad with thinly sliced rings of red onion.

Picnic Pasta Salad

Prep Time: 20 Minutes **Start to Finish:** 2 Hours 20 Minutes
Servings: 26 servings (½ cup each)

- 1 package (16 oz) bow-tie (farfalle) pasta
- 1 can (8 oz) tomato sauce
- 1 cup Italian dressing
- 1 tablespoon chopped fresh or 1 teaspoon dried basil leaves
- 1 tablespoon chopped fresh or 1 teaspoon dried oregano leaves
- 1 cup sliced fresh mushrooms (3 oz)
- 5 plum (Roma) tomatoes, coarsely chopped (1½ cups)
- 1 large cucumber, coarsely chopped (1½ cups)
- 1 medium red onion, chopped (1½ cups)
- 1 can (2¼ oz) sliced ripe olives, drained

1. Cook and drain pasta as directed on package. Rinse with cold water; drain.

2. In large bowl, mix tomato sauce, dressing, basil and oregano. Add pasta and remaining ingredients; toss. Cover; refrigerate at least 2 hours until chilled but no longer than 48 hours.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 120 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 0g); Cholesterol 0mg; Sodium 220mg; Total Carbohydrate 17g (Dietary Fiber 2g); Protein 3g

Tips »

VARIATION
Omit mushrooms and use roasted red bell pepper slices instead.

SUBSTITUTION
Use cooked and drained tricolor tortellini for this salad recipe.





• LOW FAT

Raspberry-Mint-Marshmallow Crème Dip

Prep Time: 25 Minutes **Start to Finish:** 2 Hours 25 Minutes
Servings: 15 servings (2 tablespoons dip and 6 fruit pieces each)

- 4 oz cream cheese (from 8-oz package), softened
- 1 cup marshmallow creme
- 1 container (6 oz) Yoplait® Original 99% Fat Free lemon burst yogurt
- ½ cup fresh raspberries
- 2 teaspoons chopped fresh mint leaves
- 15 fresh strawberries, stems removed, cut lengthwise in half
- 3 kiwifruit, each cut into 10 wedges
- 30 pieces (2-inch) fresh pineapple

1. In medium bowl, beat cream cheese, marshmallow creme, yogurt and raspberries with electric mixer on high speed until smooth. Stir in mint. Cover; refrigerate at least 2 hours but no longer than 12 hours.

2. Serve dip with strawberries, kiwifruit and pineapple.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 80 (Calories from Fat 25); Total Fat 3g (Saturated Fat 2g); Cholesterol 10mg; Sodium 35mg; Total Carbohydrate 14g (Dietary Fiber 1g); Protein 1g

Tips »

VARIATION
This dip is also delicious with cut-up cantaloupe or watermelon, sliced peaches or grapes.

SPECIAL TOUCH
For a unique serving bowl, cut 1 medium cantaloupe in half and scoop out the fruit almost down to the peel. Fill with dip, then garnish with mint sprigs.





• QUICK

Cheesy Texas Toast

Prep Time: 10 Minutes **Start to Finish:** 10 Minutes
Servings: 8

- ¼ cup butter or margarine, softened
- 4 slices thick-cut white bread, about 1 inch thick
- ½ teaspoon seasoned salt
- ¼ cup grated Parmesan cheese

1. Set oven control to broil. Spread butter on both sides of bread slices. Sprinkle both sides with seasoned salt. Sprinkle tops of bread with half of the cheese. Place on rack in broiler pan.

2. Broil with tops 4 to 6 inches from heat 2 minutes. Turn bread; sprinkle with remaining cheese.

3. Cut each slice diagonally in half. Serve warm or cooled.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 130 (Calories from Fat 70); Total Fat 7g (Saturated Fat 4.5g); Cholesterol 20mg; Sodium 340mg; Total Carbohydrate 13g (Dietary Fiber 0g); Protein 3g

Tips »

VARIATION
Mix ½ teaspoon garlic salt into 2 tablespoons olive oil, and drizzle over bread before broiling.

SUBSTITUTION
Rich, nutty Asiago cheese is a great-tasting alternative to the Parmesan cheese.

Citrus-Macadamia Nut Bread

Prep Time: 15 Minutes **Start to Finish:** 2 Hours 25 Minutes
Servings: 1 loaf (16 slices)

- 2½ cups Gold Medal® all-purpose flour
- 1 cup granulated sugar
- 1 cup orange juice
- ½ cup vegetable oil
- 1 tablespoon grated lemon peel
- 1 tablespoon grated lime peel
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 eggs, beaten
- ½ cup coarsely chopped macadamia nuts
- Powdered sugar, if desired

1. Heat oven to 350°F. Grease bottom only of 9x5-inch loaf pan with shortening or cooking spray. In large bowl, mix all ingredients except nuts and powdered sugar with spoon until moistened. Stir in nuts. Pour into pan.

2. Bake 50 to 60 minutes or until toothpick inserted in center comes out clean.

3. Cool bread in pan 10 minutes. Loosen sides of bread from pan; remove from pan to cooling rack. Cool completely, about 1 hour. Sprinkle with powdered sugar before slicing.

High Altitude (3500-6500 feet): Heat oven to 375°F. Increase flour to 2¾ cups. Decrease baking powder to 1½ teaspoons. Bake 55 to 60 minutes.

Nutrition Information Per Serving:
1 SLICE: Calories 220 (Calories from Fat 90); Total Fat 10g (Saturated Fat 1.5g); Cholesterol 25mg; Sodium 150mg; Total Carbohydrate 30g (Dietary Fiber 0g); Protein 3g

• LOW FAT

Sparkling Raspberry Lemonade

Prep Time: 10 Minutes **Start to Finish:** 3 Hours 10 Minutes
Servings: 24 servings (about 1 cup each)

- 2 packages (10 oz each) frozen raspberries in syrup, thawed
- 2 cans (12 oz each) frozen pink lemonade concentrate, thawed
- 2 cans (11.5 oz each) frozen raspberry juice cocktail concentrate, thawed
- 12 cups water
- 4 cans (12 oz each) lemon-lime carbonated beverage
- 1 lemon, thinly sliced

1. Into 2 ice cube trays, carefully spoon raspberries with syrup. Add enough water to just cover raspberries. Freeze about 3 hours or until firm.

2. In very large glass or plastic container, mix lemonade concentrate, raspberry juice concentrate and water. (Or mix 1 can of each concentrate and 6 cups water in each of 2 large pitchers.) Refrigerate until serving.

3. Just before serving, stir carbonated beverage into lemonade mixture. Place ice cubes in glasses; pour lemonade mixture over ice. Garnish with lemon slices.

High Altitude (3500-6500 feet): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 150 (Calories from Fat 0); Total Fat 0g (Saturated Fat 0g); Cholesterol 0mg; Sodium 15mg; Total Carbohydrate 37g (Dietary Fiber 1g); Protein 0g

Tip »

DO-AHEAD
Get a jump-start on this recipe by mixing the lemonade, raspberry juice and water up to 2 days ahead.





Cosmo Slush

Prep Time: 10 Minutes **Start to Finish:** 8 Hours 10 Minutes
Servings: 14 servings (½ cup each)

- ½ can (12-oz size) frozen (thawed) limeade concentrate
- 3 tablespoons powdered sugar
- 2 cups citrus-flavored vodka or orange juice
- 1 cup orange-flavored liqueur or orange juice
- 4 cups 100% cranberry juice blend

1. In blender, place limeade concentrate and powdered sugar. Cover; blend on high speed until well mixed. Add vodka and orange liqueur. Cover; blend until well mixed.

2. In 13x9-inch (3-quart) glass baking dish, stir limeade mixture and cranberry juice until well mixed. Cover; freeze at least 8 hours or until slushy.

3. To serve, stir mixture; spoon ½ cup slush into each glass.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 100 (Calories from Fat 0); Total Fat 0g (Saturated Fat 0g); Cholesterol 0mg; Sodium 0mg; Total Carbohydrate 24g (Dietary Fiber 0g); Protein 0g

Tip »

KITCHEN TIP
For the most flavor and color, make this slush with 100% cranberry juice, not cranberry juice cocktail.



Frozen Strawberry Margaritas

Prep Time: 10 Minutes **Start to Finish:** 24 Hours 10 Minutes
Servings: 10

- ½ can (12-oz size) frozen limeade concentrate, thawed
- 1 box (10 oz) frozen strawberries in syrup, thawed, undrained
- 3 cups water
- ¾ cup tequila or orange juice
- 1 bottle (1 liter) lemon-lime carbonated beverage, chilled

1. Place limeade concentrate and strawberries in blender. Cover; blend until smooth. Stir in water and tequila. Pour into 2-quart plastic container. Cover; freeze 24 hours or until slushy.

2. If orange juice was used, let stand at room temperature 2 hours before serving.

3. To serve, spoon ⅔ cup slush into each glass. Fill with ⅓ cup carbonated beverage; stir.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:
1 SERVING: Calories 140 (Calories from Fat 0); Total Fat 0g (Saturated Fat 0g); Cholesterol 0mg; Sodium 15mg; Total Carbohydrate 26g (Dietary Fiber 0g); Protein 0g

Tip »

SPECIAL TOUCH
Dip rims of margarita glasses in water and then in coarse sugar to add a festive touch.

nutrition and recipe testing guidelines

Daily Values are set by the Food and Drug Administration and based on the needs of most healthy adults. Percent Daily Values are based on an average diet of 2,000 calories per day. Your daily values may be higher or lower depending on your caloric needs.



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RECOMMENDED INTAKE FOR A DAILY DIET OF 2,000 CALORIES

Total Fat	Less than 65g
Saturated Fat	Less than 20g
Cholesterol	Less than 300mg
Sodium	Less than 2,400mg
Total Carbohydrate	300g
Dietary Fiber	25g

CALCULATING NUTRITION INFORMATION GUIDELINES

- The first ingredient is used wherever a choice is given (such as 1/3 cup sour cream or plain yogurt).
- The first ingredient amount is used wherever a range is given (such as 2 to 3 teaspoons).
- The first serving number is used wherever a range is given (such as 4 to 6 servings).
- "If desired" ingredients are not included, whether mentioned in the ingredient list or in the recipe directions as a suggestion (such as sprinkle with brown sugar if desired).
- Only the amount of a marinade or frying oil that is absorbed during preparation is calculated.

INGREDIENTS USED FOR RECIPE TESTING AND NUTRITION CALCULATIONS

The following ingredients, based on most commonly purchased ingredients, are used unless indicated otherwise:

- Large eggs
- 2% milk
- Vegetable-oil spread with at least 65% fat whenever margarine is used
- Solid vegetable shortening (not margarine, butter or nonstick cooking spray) is used for greasing pans

EQUIPMENT USED IN RECIPE TESTING

- Cookware and bakeware without nonstick coatings are used unless specified in recipe.
- Whenever a baking pan is specified in a recipe, a metal pan is used; wherever a baking dish or pie plate is specified, oven proof glass or ceramic ovenware is used.

Bake Life Sweeter™

APRIL INSPIRATION



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strawberries and cream dessert squares

Prep Time: 30 Min Start to Finish: 2 Hr 30 Min

Crust

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1/2 cup butter or margarine, softened
- 1 egg

Filling

- 1 cup white vanilla baking chips (6 oz)
- 1 package (8 oz) cream cheese, softened

Topping

- 4 cups sliced fresh strawberries
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1/3 cup water
- 10 to 12 drops red food color, if desired

1. Heat oven to 350°F. Spray bottom only of 15x10x1- or 13x9-inch pan with cooking spray. In large bowl, stir cookie mix, butter and egg until soft dough forms. Press evenly in bottom of pan. Bake 20 to 25 minutes or until light golden brown. Cool completely, 30 minutes.
2. In small microwavable bowl, microwave baking chips uncovered on High 45 to 60 seconds or until chips are melted and can be stirred smooth. In medium bowl, beat cream cheese with electric mixer on medium speed until smooth. Stir in melted chips until blended. Spread mixture over crust. Refrigerate while making topping.
3. In small bowl, crush 1 cup of the strawberries. In 2-quart saucepan, mix sugar and cornstarch. Stir in crushed strawberries and 1/3 cup water. Cook over medium heat, stirring constantly, until mixture boils and thickens. Stir in food color. Cool 10 minutes. Gently stir in remaining 3 cups strawberries. Spoon topping over filling. Refrigerate 1 hour or until set; serve within 4 hours. Store covered in refrigerator.

20 servings

High Altitude (3500-6500 ft): No change.

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